

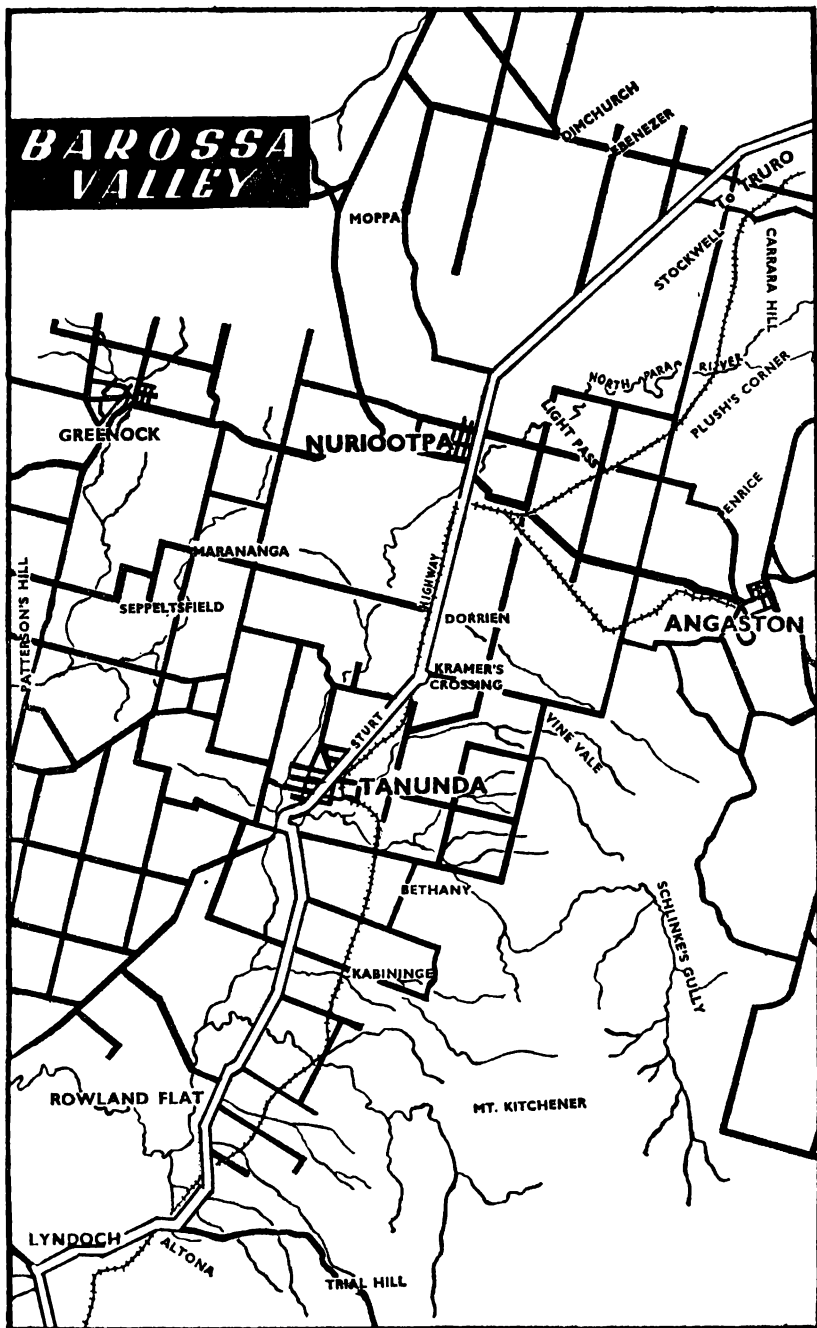
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# **THE BAROSSA COOKERY BOOK**

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## TABLE OF MEASURES

- 1 teacup—1 gill, 2 wineglasses,  $\frac{1}{2}$  breakfast cup (143 ml.)  
1 breakfast cup— $\frac{1}{2}$  pint (285 ml.),  
     $\frac{1}{2}$  pound sugar (225 grams)  
2 cupfuls—1 pint (570 ml.)  
4 cupfuls—1 quart (1.137 litres)  
2 cupfuls sugar—1 pound (454 grams)  
2 cupfuls butter—1 pound (454 grams)  
2 cupfuls flour or oatmeal—1 pound (454 grams)  
4 cupfuls sifted flour—1 pound (454 grams)  
1 pint of liquid—1 pound (454 grams)  
10 eggs—1 pound (454 grams)  
1 egg—2 ounces (57 grams)  
1 dessertspoonful—2 teaspoons,  $\frac{1}{2}$  tablespoon  
60 drops—1 teaspoonful  
1 heaping teaspoonful sugar—1 ounce (28.35 grams exactly)  
1 tablespoonful butter—1 ounce (28.35 grams exactly)  
2 rounding tablespoonfuls flour—1 ounce (28.35 grams exactly)  
5 heaping tablespoonfuls sugar—1 cupful



# Soups



## BARLEY SOUP

Wash 2 tablespoonsful of pearl barley until the water is clear. Drain, put it and 3 pints of stock into a stewpan, boil up and simmer gently for about  $1\frac{1}{2}$  hours, stirring constantly. Rub through a fine wire sieve, return to the stewpan, add 1 pint of milk and seasoning, and bring to the boil. Knead 1 oz. of corn-flour and  $1\frac{1}{2}$  ozs. butter together, put the mixture into the soup and stir until it becomes smoothly united with it. Add nutmeg if liked, place some croutons of fried bread in the tureen, pour in the soup and serve hot.

—Mrs. A. G. Kassebaum

## CELERY SOUP

A good stock, 1 head celery, piece of onion, nutmeg, slice of bread, piece of butter, milk or cream. Put through a colander after celery is soft. Then add milk or cream; a little sugar improves flavour.

## CELERY SOUP

Wash and cut into small pieces 4 or 5 outer sticks of celery, and together with an onion boil until tender in the stock, in which a fowl or knuckle of veal has been boiled. In a saucepan put a tablespoon of butter, add a tablespoon of flour, mix smooth, stir in a pint of hot milk, then add the strained celery stock, and pepper and salt to taste. Serve with small fingers of toast, or thicken with home-made macaroni, which is even nicer. Last of all add a little nutmeg and some finely chopped parsley.

—Mrs. Alb. Keil

## EGG SOUP

A good stock; beat 1 egg and a tablespoon of flour, and stir into stock just before serving and add a little parsley.

—Mrs. C. A. Pollitt

## FISH SOUP

Boil the fish till tender and take out all the bones, boil in milk and water. Then add a little more milk, a small onion, a small potato, a little butter and a few peppercorns, and a little nutmeg and parsley, and thicken with a little flour.

—Mrs. Will. Hage, Tanunda

### FISH SOUP

Boil fish till tender, with an onion, strain; add 1 carrot, 1 turnip, a small piece of celery, salt to taste, a few grains of sugar and  $\frac{1}{2}$  doz. peppercorns. Before serving lift out vegetables and thicken soup with cornflour mixed with milk. More milk may be added if liked. Add chopped parsley and serve with toast. This soup is also very nice without the vegetables.

—Mrs. U. R. Heinze

### FISH STOCK

Three lbs. fish bones, 3 strips lemon rind, 1 bunch parsley, thyme, small blade of mace, 4 peppercorns, salt, 3 pints water. Bring slowly to the boil, simmer 1 hour, then strain.

—Mrs. J. A. Kowald, Tanunda

### FISH SOUP

One lb. fish, 1 small onion, 2 bay leaves, 4 cloves, 6 peppercorns, 1 small potato, 1 small apple, salt and pepper to taste, 6 whole allspice, 1 cup fresh milk.

Mode: Head bones and trimmings of fish will do for soup or water in which the fish has been boiled. Take the head bones and trimmings and place them in a saucepan, cover with water, add sliced onion, potato, and apple, bay leaves, peppercorns, allspice and cloves and let boil gently (with lid on saucepan) for 1 hour, then strain and cool. Remove fat and add milk and thicken, if liked, with a little cornflour; if liked add beaten egg and pour hot soup over it and serve hot with tippets of toast or roasted bread.

—Mrs. F. Juttner, "Paranook," Tanunda

### FOWL SOUP

Take 1 fowl, cover with cold water, add pepper and salt to taste, 1 stick of celery (which can be removed before serving). Boil till fowl is tender, then remove. Add any vegetables on hand, grated on the coarse grater, boil 15 minutes, then add finely chopped parsley and 1 tablespoon of spaghetti (commonly called nudeln) to each plate of soup required. Boil another 10 minutes and serve. A little grated nutmeg on each plate of soup when served improves the taste.

To make Spaghetti: Take 1 egg, beat well, add  $\frac{1}{2}$  teaspoon salt, and enough plain flour to make a very stiff dough; knead well and roll out very thin on well-floured board, place on a piece of white paper and put out in the sun, or near a fire, for about quarter of an hour, or until dry enough to cut, turning it occasionally. Then cut into 1-inch strips, place all on top of one another, and cut finely with a sharp knife. These will keep for months when dried.

—Miss E. Eichele, Tanunda

### GIBLET SOUP

Take the giblets of a goose, turkey, duck, fowl or chicken, wash the neck and giblets, dry and cut into small pieces, together with 1 lb. of lean beef. Melt 1 oz. butter or good fat, and fry the giblets, meat,  $\frac{1}{2}$  carrot, 1 small onion, 1 strip of celery (all sliced), until brown, then add 3 pints of water, a sprig of parsley and thyme, bay leaf, salt and pepper, and when boiling skim well. Cook gently for about 2 hours, then strain and return to the stewpan. When boiling mix a little sherry or vinegar and 1 dessertspoonful of flour smoothly together and add to the soup,

also a tablespoonful of cooked macaroni cut across into tiny rings, and any necessary seasoning; simmer a few minutes longer and serve hot.

—Mrs. A. G. Kassebaum

### HARE SOUP

Cut into pieces 1 hare. Brown in frying pan with 1 onion and 1 carrot. Put into saucepan, cover with water. When ready, strain and add pepper, salt, and 1 clove.

—Mrs. C. A. Pollitt

### OYSTER SOUP

One doz. oysters, 1 gill milk, 1 pint fish stock,  $\frac{1}{4}$  teaspoon lemon juice, 1 oz. butter, 1 oz. flour,  $\frac{1}{4}$  teaspoon grated lemon rind, a little cayenne pepper. Take fish stock and beards of oysters, the lemon juice and rind, simmer 10 minutes, then strain. Melt butter, add flour, mix smoothly, but do not brown. Add stock and stir till it boils, simmer 10 minutes, remove from fire, add milk and oysters. Heat, but do not boil. Serve hot.

—Mrs. J. A. Kowald, Tanunda

### PEA SOUP

One cup of split peas, boil in 2 pints of water, 1 small onion, pepper and salt to taste, boil soft, strain through sieve, bring back to boil. Mix 1 teaspoon cornflour with water and add to soup. Put some butter in a frying pan and brown a piece of bread both sides. Serve soup with a few squares of browned bread on each plate.

—Mrs. T. Boehm, Tanunda

### PEA SOUP

Wash 1 cup of split peas. Put them into a stewpan with ham or beef bones (if any) and 3 pints of stock or water (if water is used, ham or beef bones, either cooked or uncooked, will improve the soup) and bring to the boil. Peel and slice 1 small onion, 1 small carrot, 1 small turnip and 1 strip of celery and add them to the stock when it boils, and simmer for about 3 hours; then rub all through a wire sieve, return to the stewpan and boil up; stir the soup well, and season to taste with salt, pepper and a little mint; serve very hot.

—Mrs. A. G. Kassebaum

### POTATO SOUP

Peel and boil some potatoes; when cooked strain the potatoes (keeping the water in which potatoes have been boiled) and mash them well, then add the water again and enough milk to make the soup thick enough to your liking. Boil up again; add 1 or 2 tablespoonsful of sweet cream, a small lump of butter, pepper and salt and parsley.

—Miss A. L. Schiller, "Hill View," Tanunda

### SOUP

Take sufficient stock to make soup for a medium-sized family. Mix 2 tablespoons flour, and then add a little of the stock. Mix well, and then mix the whole together; beat the yolks of 4 eggs, add a little nutmeg, and then pour the boiling soup on to eggs; add  $\frac{1}{2}$  cup of cream and put asparagus cut in short lengths with soup.

—S. Seppelt, Seppeltsfield

### **TOMATO SOUP**

Twelve ripe tomatoes, 1 onion, 1 quart water, 2 tablespoons butter, 4 tablespoons flour, 1 quart milk, a little pepper and salt. Boil tomatoes and onions in water till tender, then strain, melt butter and mix well with the flour, add seasoning in milk, mix both ingredients together and serve immediately. Do not bring it to boil again as it curdles easily.

—Margaret Nietschke, Truro

### **TOMATO PULP FOR SOUP**

Take firm, ripe tomatoes, wash and dry carefully; cut up roughly and place in saucepan with a teaspoon of salt to each lb. of tomato. Bring slowly to a boil, pressing and stirring the tomatoes until the juice begins to flow freely. Boil until thoroughly cooked (about 20 minutes is sufficient), turn into colander and rub all juice and pulp through into basin; measure and return into pan; to each quart of pulp add 1 level teaspoon carb. of soda, return to fire and boil for 5 minutes, and bottle boiling hot. The secret of success is sealing the jars while the tomato is boiling hot.

—Mrs. B. Schiller, Tanunda

### **TOMATO SOUP (Dark)**

Two lbs. beef cut into small pieces about an inch square, roll in flour, 1 large turnip, 1 parsnip, 2 lbs. tomatoes, 2 teaspoons sugar, pepper and salt to taste. Put into a jar and cover all with water; put into oven and let simmer for several hours.

—Mrs. J. P. Heggie, Angaston

### **TOMATO SOUP**

Cut 9 large tomatoes into medium-sized pieces without skinning them; pour over them 1 pint of boiling water, add a lump of butter,  $\frac{1}{2}$  teaspoon carb. soda. Boil 10 minutes, then pass through a colander. Mix 1 dessertspoon of cornflour gradually into 1 pint of cold milk, and add to tomatoes. Replace the soup in the saucepan, and boil again for 5 or 6 minutes, stirring constantly. Add pepper and salt to taste, and serve very hot.

—Mrs. F. E. Dodson, Tanunda

### **TOMATO SOUP**

Eight or 9 tomatoes, 1 carrot, 1 onion, a little parsley and thyme, pepper and salt to taste. Put all into a stewpan with enough stock to cover them. Let them boil up and afterwards simmer for 2 hours. When done pass through a sieve. Just previous to sending to table add 1 tablespoon of maizena, mix it with the soup, and let it boil. Take soup from fire and add a little cream or milk. The former is nicer if procurable. This quantity is sufficient for 8 or 9 people.

—Mrs. F. Juttner, "Paranook," Tanunda

### **TURNIP SOUP**

Take 2 lbs. fresh pork, 1 large onion, add 5 peppercorns, 1 teaspoon salt, boil for  $1\frac{1}{2}$  hours, then take out pork and cut in squares; 3 turnips, 2 potatoes, boil again for  $\frac{1}{2}$  hour, ready to serve.

—Mrs. G. Stelzer, Tanunda

### VELVET SOUP

Take 2 lbs. veal or 1 fowl and cover with water (after cutting meat into pieces), add a little onion, carrot, parsnip, pepper and salt; boil all well for 2 hours and strain. Take equal quantities of liquor and milk, and boil for 8 to 10 minutes after thickening with a little flour. Serve with tippets of toast or fried bread.

—Mrs. F. Juttner, "Paranook," Tanunda

### VELVET SOUP

Four turnips, 4 swedes, 2 carrots, 1 parsnip, 2 onions, 4 potatoes, several pieces of celery. Peel the vegetables and cut into fairly big pieces, put in saucepan with water enough to cover them, adding pepper and salt, boil slowly until quite tender; mash through a colander and add enough good stock to have soup a nice thickness and boil again; just before dishing up stir in  $1\frac{1}{2}$  cups thick, sweet cream (do not let it boil with cream); serve at once.

—Mrs. Fred Hoffmann, Rowland Flat

### WHITE SOUP

Take a small knuckle of veal, a lb. of lean ham, a few herbs and a blade of mace; put in stewing pan with 8 cups of water; stew gently for 2 hours; blend 2 tablespoons of arrowroot with the same quantity of cream, stir into  $\frac{1}{2}$  pint of milk; add this to the soup, season with a teaspoonful of salt and simmer for 10 minutes, then serve with tippets of toast.

—Mrs. E. Schrapel

### SPONGE LUMPS FOR SOUP

One egg and 1 tablespoon water; heat well together, add enough S.R. flour and a little grated nutmeg to make the mixture as stiff as dumpling dough. With a teaspoon drop little lumps into soup and boil 10 minutes.

—Mrs. J. Obst

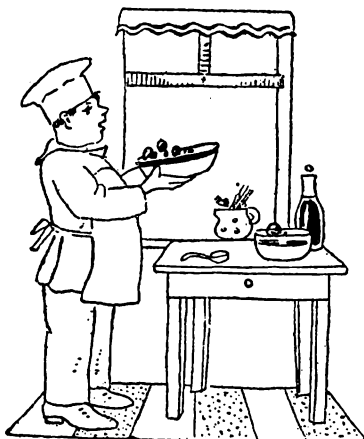
### A NICE EGG MIXTURE FOR SOUP

Beat yolks of 3 eggs with a pinch of salt and add 1 large tablespoon flour and some chopped parsley, then fold in carefully the 3 stiffly beaten egg whites, and put in 1 lump on top of boiling soup, which is ready for the table. Let the mixture simmer on top of the soup for 5 minutes (it must not boil). Then turn and let it simmer 5 minutes on the other side. Cut in square pieces and put some to each plate of soup. If more is wanted, take the ingredients of 1 or 2 eggs more, or even double this quantity.

—Mrs. Alb. Keil



# Fish



## ANCHOVY PASTE

Skin and bone 6 red herrings, put them through the mincer several times. Put  $\frac{1}{2}$  lb. butter and  $\frac{1}{2}$  lb. cream in a saucepan and warm, but do not boil. Then add herrings with a pinch of cayenne pepper; mix thoroughly over fire, then add one beaten egg; mix again. Put in small pots or jars.

## BONDIN IN FISH

Pound  $\frac{1}{2}$  lb. fresh fish (or tin salmon), add 2 ozs. bread crumbs previously soaked in milk, 2 ozs. butter, and 2 eggs whisked separately, pepper, salt, and a dash of lemon. Mix with tablespoon of cream or milk, put in shape, put buttered paper over, and steam from three-quarters of an hour to an hour.

—Mrs. B. H. Kleemann

## BLOATER PASTE

Three red herrings, 1 tablespoonful butter, 1 tablespoonful cream, a little cayenne, 2 eggs. Bone herrings, put through mincing machine three times. Put butter and cream in a saucepan, make boiling hot, then add herrings, and well-beaten eggs. Press in pots.

—Mrs. J. T. Kleemann, Tanunda

## BROILED WHITING

Clean, scale, and rub the fish dry, dredge them with flour, broil over a clear fire, then open. Take out the backbone, put in a sprinkling of pepper, salt, and a slice of butter, close the fish, and serve immediately.

—Mrs. E. Schrapel

## COD WITH PARSLEY BUTTER

Boil 1 lb. of cod (cold remains will serve) and afterwards separate into large flakes. Melt 2 ozs. of butter in a saucepan, add  $\frac{1}{2}$  teaspoonful of finely chopped onion, and fry for a few

minutes without browning. Then put in  $\frac{1}{2}$  teaspoonful of chopped parsley, the juice of  $\frac{1}{2}$  small lemon, a pinch of salt and pepper, and the fish. Shake gently over the fire until quite hot.

—Mrs. A. G. Kassebaum

### **FRICASSEE OF SALMON**

One tin salmon, 1 pint of milk, 1 tablespoon of butter, 1 tablespoon of chopped parsley, and a little cornflour, pepper, and salt. Method: Put milk and butter on to boil, add parsley, a little salt and pepper to taste, and thicken with a little cornflour. Then put in the contents of a tin of salmon, stir a little, and let just boil up. Serve on buttered toast.

—Mrs. Alb. Hoffmann, Tanunda

### **FISH OMELETTE**

Take 4 eggs, 1 cup of milk, salt and pepper to taste, and about  $\frac{1}{2}$  lb. cooked fish. Beat yolks with milk, then add fish, which has been flaked and boned. Then add whites of eggs, which have been beaten until stiff. Put in frying pan with little butter (about a tablespoon). Cook until set on top of stove and then put frying pan in oven to brown top. Butter should be well heated in frying pan before adding omelette.

—Mrs. F. Juttner sen., "Paranook," Tanunda

### **FISH PIE**

Free  $\frac{1}{2}$  lb. of cooked cod or other white fish from skin and bone, chop it coarsely, add 2 ozs. of chopped suet, 1 tablespoonful of mashed potatoes, 1 tablespoonful of white bread crumbs, and a good seasoning of salt and pepper. Stir in 1 egg with as much milk as will form the whole into a stiff batter, and turn the mixture into a well-greased baking dish, suitable for sending to the table. Cover the surface lightly with brown bread crumbs and put bits of butter on here and there, and bake in a moderate oven for about an hour, or until the mixture is set. Serve hot in the dish in which it is cooked.

—Mrs. A. G. Kassebaum

### **FISH PASTE**

Three red herrings put through mincer several times; put  $\frac{1}{2}$  lb. butter and 3 tablespoons of cream into a saucepan, and warm, but do not boil. Then add herrings with a pinch of cayenne pepper. Mix thoroughly over fire, just bring to a boil, then add 1 well-beaten egg and mix well.

—Miss E. Holt, Tanunda

### **TO FRY WHITING IN OIL**

Clean and thoroughly wipe the fish, then rub with flour to free of all moisture. This is most important. Brush over with beaten egg, and sprinkle over some fine bread crumbs. Fry in hot olive oil (best) to a delicate brown. Send to the table with plain melted butter.

—S. Marshall, Kapunda

### **HERRING PASTE**

Four red herrings, 3 fresh eggs,  $\frac{1}{2}$  lb. butter, 2 tablespoons of cream, a little cayenne pepper. Skin and bone the herrings, grind them through a mincing machine, add eggs (well beaten), cream, butter, and cayenne. Mix well, let simmer in oven or saucepan for about a quarter of an hour. Let cool, bottle, and close tightly.

—Mrs. G. Andrew, Greenock

## **HERRING SALAD**

Clean several herrings thoroughly; let them lie in cold water for four or five hours. Then put a layer in large earthenware jar, next a layer of bay leaves. Cut up a few onions, and slices of lemon, whole pepper, spice, and cloves, a little cayenne pepper, sugar, and the milk of the herrings, which have been washed. Boil sufficient vinegar to cover, let cool, pour over the herrings, and let stand a fortnight.

—Mrs. M. E. Heuzenroeder, Tanunda

## **OYSTERS IN SAUCE**

Put oysters from tin on plate. Take liquor and the same quantity of milk, with a little salt, pepper, and butter, and flour to thicken. When boiling add the oysters for a few minutes. Serve with tippets of toast, very hot.

—Mrs. F. Juttner, "Paranook," Tanunda

## **SCALLOPED FISH**

Take  $\frac{1}{2}$  lb. cold fish, 4 ozs. bread crumbs, 2 ozs. butter, 1 oz. flour,  $\frac{1}{2}$  pint milk or fish stock, pepper, and salt. Method: Break up fish and remove all bones; mix with 2 ozs. bread crumbs, pepper and salt. Make a sauce by melting 1 oz. butter in an enamel saucepan. Stir in the flour gradually, add milk or stock gradually, removing from fire every time liquid is added, but boiling up after each addition. Stir in the fish, etc., then place in a buttered pie dish; put the rest of crumbs on top and the other ounce of butter in small pieces. Bake for 20 minutes.

—Sister G. L. Ronaque, 7th A.G.H., Keswick

## **SALMON LOAF**

Take a pound tin of best salmon, remove the bones and break into flakes with a silver fork. Add 4 tablespoons melted butter, 1 cup bread crumbs,  $\frac{1}{2}$  teaspoon salt, and 4 well-beaten eggs. Put into a well-greased pudding dish, and steam for 1 hour. This may be served hot on a platter with diced potatoes and a cream gravy, or sliced with a garnishing of lettuce or parsley and lemon.

—Mrs. F. Juttner, "Paranook," Tanunda

## **SALMON PATTIES**

One tin of salmon, 1 cup of mashed potatoes, 2 eggs, salt, pepper, chopped parsley, a little flour to bind. Roll into small patties and fry in boiling fat till a golden brown.

## **SARDINES WITH OIL**

Take the sardines out of their tins, wipe them well, and lay them in fresh oil. Squeeze a lemon over them and let them stay a little while. Then drain them and lay each one on a thin strip of brown bread and butter and cover with finely chopped capers.

—Miss A. L. Schiller, "Hill View," Tanunda

## **SARDINE SALAD**

Sardines, eggs, tomato sauce, pepper, lettuce. Cut lettuce very finely, place in an entree dish, pour an egg dressing over same; bone and mash sardines. Hard-boil any quantity of eggs required; when cold cut in halves. Squeeze the yolks out, and mix with the mashed sardines, add a little pepper and tomato sauce, and a pinch of salt if required. Roll into balls, and place a ball in

each half of the whites. Dot these about on the salad in entree dish, garnish with beetroot or tomato and serve.

—Mrs. W. Seppelt, Seppeltsfield

### **FISH, SALMON, AND MASHED POTATOES**

One tin salmon, 3 eggs,  $\frac{1}{2}$  pint of milk, 2 ozs. butter. Put salmon with chopped up hard-boiled eggs into a saucepan with milk and butter. Bring to the boil and thicken with maizena. Salt and pepper to taste. Add chopped parsley. Have ready a dish with a wall of mashed potatoes, and pour salmon in the centre.

—Miss A. L. Schiller, "Hill View," Tanunda



## **Entrees and Savouries**



### **ABERDEEN SAUSAGE**

Take 1 lb. beef steak,  $\frac{1}{2}$  lb. lean bacon or ham, 1 cup of bread crumbs, herbs, salt and pepper to taste; pass steak, ham and bread crumbs through a mincer, add seasoning, mix well and bind with a beaten egg, roll in flour, place in coffee tins and boil  $1\frac{1}{2}$  hours. When done take out of tins and serve cold.

—Mrs. W. E. Heuzenroeder

### **ABERDEEN SAUSAGE**

One lb. steak, 1 lb. bacon, 1 cup bread crumbs, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 1 tablespoon tomato sauce, 1 tablespoon Worcester sauce, 1 egg. Put the steak and bacon through the mincer, add the bread crumbs and seasoning; mix well and add the well-beaten egg; put on a floured cloth and shape like a sausage. Roll the cloth over tightly, fasten the ends securely and sew up the middle. Boil for 2 hours, lift out, undo the cloth and roll in browned bread crumbs. Lift on a dish, garnish with shredded lettuce, slices of tomato, cucumber.

—Mrs. J. T. Kleemann, Tanunda

### **ABERDEEN SAUSAGE**

One lb. of lean steak,  $\frac{1}{2}$  lb. fat bacon, 2 teacups bread crumbs, 1 dessertspoon Worcester sauce, 1 egg, pepper, salt and little herbs. Mince steak and bacon and bind with egg, roll in floured cloth and boil 2 hours. When cooked roll in bread crumbs and set to cool. Cut in slices and serve with salad.

—Mrs. A. Nettelbèck

### **A TASTY DINNER**

This combination makes a very tasty dinner. Boiled pickled pork, dumplings and stewed quinces thickened with a little corn-flour. Dumplings: S.R. flour and water the consistency of scones. These may be boiled with the pork for 10 minutes.

—Mrs. Vic. Kappler

### **ASPARAGUS ON TOAST**

Ingredients: To each  $\frac{1}{2}$  gallon of water allow 1 heaped table-spoon of salt. Asparagus—Mode: Asparagus should be dressed as soon as possible after it is cut, although it may be kept for a day or two by putting the stalks in cold water. Scrape the white part of the stems, beginning from the head. Throw them into cold water, then tie them into bundles of about 20 each, keeping the heads all one way. Put them into boiling water with the salt, and boil quickly until tender, with saucepan uncovered. Dish the asparagus upon toast (which should be dipped in the water the asparagus has been boiled in), leaving the white ends outwards each way, with points meeting in the middle. Serve with a tureen of melted butter.

—Mrs. A. Salter, Angaston

### **BAKED STEAK**

To every lb. of steak allow 3 teaspoonsful of flour,  $\frac{1}{2}$  teaspoon sugar, 1 teaspoon vinegar,  $\frac{1}{2}$  teaspoon salt, about a  $\frac{1}{2}$  teaspoon pepper. Rub all these well into the steak, place it in a buttered pie dish with a little chopped onion, cover with water, put a buttered paper on top of them and another dish over and bake 2 hours.

—Selma Hardy, Tanunda

### **BEEF STEAK PUDDING**

One lb. beef steak or  $\frac{1}{2}$  lb. beef skirt, and cold water. Seasoning: 1 tablespoon flour, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper. For the Suet Pastry:  $\frac{1}{2}$  lb. flour, 3 ozs. suet,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt, cold water. Cut the meat into thin strips about 2 in. or 3 in. long. Cut up the fat into small pieces. Mix the seasoning on a plate, roll in it each strip of meat, put a piece of fat in each, and roll into neat balls. Chop the suet very finely, and mix with the flour, salt, and baking powder. Make into a stiff paste with cold water, turn on to a floured board, and cut off one-third for the top. Roll up till the width is double the height of the basin. Grease the basin and line with the pastry. Put in the meat and half fill with water for gravy. Roll out the one-third pastry and lay on top, folding the sides over the top. Lay a greased paper over the top, and stand in a saucepan containing boiling water sufficient to come half way up. Steam for 3 hours, adding boiling water from time to time.

—Miss E. Hastwell, Rowland Flat

### BAKED EGGS

Butter an egg mould, then put a layer of bread crumbs and one of grated cheese; crack one egg and place on top with pepper and salt and a pinch of nutmeg, another layer of cheese and bread crumbs, then a small piece of butter on top. Bake till set, about 5 minutes, and serve on a round of buttered toast.

—Miss Rita Naismith

### BOSTON MOULDS

Ingredients:  $\frac{1}{2}$  lb. underdone beef, minced finely, 2 ozs. of bread crumbs, parsley, thyme, and lemon rind chopped finely, 2 eggs, and a gill of brown gravy, pepper, salt and nutmeg. Put meat and crumbs in a basin with a seasoning, herbs and lemon rind, then stir in 2 well-beaten eggs and a gill of brown gravy, and flavour with pepper, salt, and a little nutmeg. Butter some cups, fill with mince, lay greased paper over, and bake 20 minutes; turn out and serve with little gravy round.

—Mrs. B. H. Kleemann, Rowland Flat

### BEEF OLIVES

One and a half lbs. of best rump steak, 3 ozs. beef suet, 1 egg, 1 teaspoon of parsley, 1 teaspoon of thyme, a little chopped onion, 2 ozs. bread crumbs, a little lemon rind, nutmeg, pepper and salt. Cut the steak in slices  $\frac{1}{2}$  in. thick and 4 in. long. Take the trimmings that remain, chop them very fine, and add to the forcemeat; mix well together with the egg. Put a little in each slice of steak, roll up and tie each roll. Put in a stewpan with some stock, and simmer gently 2 hours. The twine should be removed before sending to the table.

—S. Kube, Bethany

### BEEF STEAK AND KIDNEY PUDDING

One cup flour, 1 cup bread crumbs, 1 cup finely chopped suet, salt to taste. Mix to a stiff paste with water. Mince 1 lb. beef steak, 1 ox kidney, and 1 teaspoon chopped parsley, salt and pepper to taste. Cream a pudding basin and line with two-thirds of pastry, put in meat, cover with remainder of pastry, tie with a well-floured cloth, and boil for 3 hours.

—Mrs. G. Stelzer, Tanunda

### BEEF AND KIDNEY PUDDING

Chop finely 6 ozs. suet, and mix with 1 lb. flour, a little salt, and sufficient water to make a stiff paste; roll out and line a basin with it, leaving some of the paste to cover the pudding. Cut  $\frac{1}{2}$  lb. steak and 1 ox kidney into rather small pieces, half fill basin with this and sprinkle some flour, salt and pepper over it; add the rest of the meat, and a little water; onion may be added if liked. Cover with the remaining paste and steam 2 hours.

—Mrs. Alb. Keil

### BRAWN

Two pig's trotters, knuckle of veal, about 1 $\frac{1}{2}$  lbs. shin of beef. Halve trotters and meat, put in saucepan, and just cover with water, also add 4 bay leaves, 6 cloves,  $\frac{1}{2}$  teaspoon peppercorns,  $\frac{1}{2}$  teaspoon whole allspice, 1 dessertspoon salt. Let boil for 3 to 4 hours. When cooked take out meat and chop finely, remove all bones, strain all liquid into a basin, add chopped meat with about  $\frac{1}{2}$  cup vinegar, pepper and salt to taste. Put over fire and let come to a boil. Pour into basins to set.

—Mrs. F. Juttner, "Paranook," Tanunda



## BENGAL CURRY

Slice 2 or 3 onions and fry brown, sprinkle flour and fry with them, and when all browned add milk or stock and curry. Have ready lentils, boiled and strained, and pour over them.

—Mrs. Miller, Tanunda

## BIRDS' NESTS

Six hard-boiled eggs, 1 cup of cold minced meat, a few herbs, salt and pepper to taste, a little gravy mixed with the meat, 1 egg (beaten). Method: Roll the boiled eggs in the minced meat, then in egg, then in bread crumbs. Fry in dripping, cut in halves, decorate them nicely on a warm plate, serve at once.

—Mrs. T. Hanisch

## BAKED LAMB'S FRY

Skin and soak lamb's fry in weak salt water for about an hour. Cut into ordinary slices and place in pie dish with a little dripping, cover about 1 in. with soft, moist bread crumbs. Sprinkle with chopped parsley and salt, and put slices of bacon on top. Bake in gas stove  $\frac{1}{2}$  hour; wood stove 1 hour.

—Mrs. H. Brewster-Jones, Rose Park

## BEEF STEAK AND KIDNEY SPONGE

Cut in small pieces,  $1\frac{1}{2}$  lbs. steak, 2 sheep kidneys,  $\frac{1}{2}$  onion, sprinkle with salt and pepper and a little flour. Stew in a little water in a flat enamel saucepan for 2 hours or longer; then make a sponge with  $\frac{1}{2}$  tablespoonful of butter, beaten to a cream, add 1 egg, very little milk, then dredge in 4 ozs. S.R. flour, and roll out the size of saucepan; put in on steak and press well round the sides of saucepan and stew for  $\frac{1}{2}$  hour. Keep lid on the saucepan. This is also very nice with apples, rhubarb, or any other fruit instead of beef steak.

—Mrs. H. G. Bartsch, Tanunda

## BEEF OLIVES

One and a half lbs. steak in one piece, cut into 3-inch strips. Make a stuffing of 3 ozs. crumbs, 1 oz. suet, 2 teaspoons parsley, a little chopped onion, a grating of lemon and nutmeg, a little herbs, pepper, and salt to taste; moisten with egg, put stuffing on strips of beef and roll up, secure with a tooth pick, fry in a pan until they are nicely browned, then put into a saucepan; fry some potatoes and finely cut onion in the same gravy, then put them on top of the olives; make a nice gravy and pour over all; simmer gently for  $1\frac{1}{2}$  hours.

## BRAISED SWEETBREADS

One pair sweetbreads, 3 ozs. fat, bacon or ham, 1 carrot, 1 turnip, 1 onion, 1 oz. butter,  $\frac{1}{2}$  pint stock or water, some green vegetables (cooked), such as peas or cauliflower. Prepare and press the sweetbreads, cut bacon into strips, thread into the sweetbreads, which should have been cut into even-sized pieces. Put 1 oz. of butter into a saucepan, cut vegetables up roughly, fry, but not too brown; place sweetbread on top, cook 5 minutes. Pour in the stock, cover with greased paper and cook gently about  $1\frac{1}{2}$  hours. The sweetbreads are cooking in flavoured steam. Lift out and place in oven for about 5 minutes; place on an entree dish. Strain stock and thicken with a little flour moistened to a paste. Pour round the sweetbreads, arrange peas or vegetables in centre. Serve very hot.

—M. Chamberlain

### **CURRIED EGGS**

Six hard-boiled eggs, 1 small apple, 1 small onion, 1 small tomato or tomato sauce, 1 teaspoon lemon juice, 1 dessertspoon curry powder, 1 teaspoon curry paste, 1 teaspoon cocoanut, 1 dessertspoon rice-flour and ordinary flour, 1 oz. butter,  $\frac{1}{2}$  pint stock or water. Peel apple and cut into dice. Mix curry, flour, and cocoanut together; melt butter in a saucepan and make it quite hot; then fry the apple and onion till brown; add tomatoes or sauce and fry 2 minutes longer; add flour, etc., stir out the lumps and add the stock or water; boil the eggs hard, shell them, and cut up roughly; pour on to a hot dish, with a border of rice around; garnish with slices of lemon and the yolk and white of an egg.

—Miss Mavis Obst, Rowland Flat

### **CURRIED MUSHROOMS**

One pint good curry sauce,  $1\frac{1}{2}$  lbs. mushrooms, 1 oz. butter, salt and cayenne, 1 lemon,  $\frac{1}{2}$  lb. boiled rice, yolk of hard-boiled egg, chopped parsley. Prepare mushrooms, fry in pan with salt and pepper and add lemon juice, cook 5 minutes, add to the curry sauce and cook gently for  $\frac{1}{2}$  hour. Place rice round a flat dish, pour curry in centre, sprinkle with yolk of egg, place slices of lemon and chopped parsley alternately in bands on the rice and serve hot.

—M. Chamberlain

### **CAULIFLOWER SOUFFLE**

Chop up cold cooked cauliflower, sprinkle over with a little flour or dried bread crumbs, and season with salt; beat the yolks of 3 eggs with nearly 1 pint of milk; pour this over the cauliflower in a baking dish. Beat the whites up very stiffly, and fold in lightly. Bake till puffed up and golden brown, then serve with the following sauce (which, by the way, improves ordinary boiled cauliflower very much): 1 large teaspoon flour, 3 teaspoons sugar, and  $\frac{1}{2}$  teaspoon grated nutmeg; beat to a smooth paste with 1 egg, and pour into  $1\frac{1}{2}$  cups boiling milk. Stir gently until it just reaches boiling point.

—Addie E. Smith, Warrakoo Station, via Renmark

### **CHEESE STRAWS**

Six ozs. flour, 1 pinch salt, 1 pinch cayenne, 4 ozs. butter, 4 ozs. grated cheese, yolk of an egg, a little water. Rub butter into flour, add the cheese and seasoning, make into stiff paste and work till free from cracks. Roll out thinly on a floured board. Cut in strips 4 in. x  $\frac{1}{2}$  in., roll out trimmings and cut 10 or 12 rings; put on a greased tin and bake in a slow oven till a pale brown; put 5 or 6 straws in each ring, and serve on a paper d'Oyley on a dish.

—Mrs. M. B. Riedel, Tanunda

### **CORNISH PASTIES**

One lb. of short or suet crust,  $\frac{1}{2}$  lb. steak,  $\frac{1}{2}$  lb. new potatoes, 1 small onion, 1 turnip, a teaspoonful salt,  $\frac{1}{2}$  teaspoonful pepper. Chop the steak fine and cut the potatoes and 1 turnip into small dice (or chop fine), add pepper and salt; divide the paste into six equal parts, roll out each part as round as possible; divide meat into six equal parts and place on each portion of pastry, which should be first moistened with water, fold over and pinch the edges; brush with egg or milk. Bake for  $\frac{1}{2}$  hour.

—A. Rigby, Tanunda

### **CURRIED EGGS**

Brown a small cut-up onion in a little butter, add  $\frac{1}{2}$  pint milk, a little salt, and 1 teaspoon curry powder. Stir well and add 3 beaten eggs. Cook 5 minutes, stirring all the time. Pour on hot buttered toast, and serve very hot. —Mrs. Alb. Keil

### **COLD PIGEON PIE**

Two lbs. steak, 2 pigeons, 2 hard-boiled eggs, flour, pepper, salt and gelatine. Cut the steak into nice-sized pieces and dip lightly into flour, pepper and salt. Cut pigeons into four pieces, then proceed to fill the pie, adding the eggs (cut in quarters), fill with stock or water, cover with pastry, and bake gently for 2 hours. Dissolve 5 sheets of gelatine in  $\frac{1}{2}$  pint of stock. When cooked fill the pie by removing ornament on top. This will set a jelly when cold. —Mrs. Eddy Offe, Tanunda

### **CASSEROLE SHIN OF BEEF**

Take the meat from  $\frac{1}{2}$  shin of beef, cut into pieces  $1\frac{1}{2}$  in. long, roll each piece in flour; put into casserole, add a little sugar and salt, 1 tablespoon vinegar, 1 tablespoon tomato sauce; cover with water, stew for about 3 to 4 hours.

—Mrs. H. Brewster-Jones, Rose Park

### **COLD MEAT RISsoles**

Four ozs. cold meat, 3 ozs. mashed potatoes, 1 small onion,  $\frac{1}{2}$  tablespoonful chopped parsley,  $\frac{1}{2}$  oz. butter, salt and pepper, 1 good-sized egg, 1 cupful crumbs, deep frying fat, or  $\frac{1}{4}$  lb. lard or dripping. Method: Chop meat very finely, removing any skin or gristle, chop the onion and parsley, remove all lumps from the potato with a fork. Freshly cooked potatoes are easier to break up than cold ones, but either may be used. Melt the butter in a saucepan and fry the onion for about 3 minutes in same; put in the meat, potato, parsley, pepper, salt; beat up egg and add half of it to the mixture in the pan; mix well together, put on plate and make a flat, round cake; when mixture is cold and set, cut into six or eight pieces of same size and shape them like sausages. Roll these sausages, one at a time, in the remainder of egg and then in bread crumbs; shake off all loose crumbs. If there is no deep frying fat they may be fried in a frying pan, but they never look so nice or so evenly fried done in that way. Heat the lard till a blue smoke comes from it and it does not splutter or make a noise. Fry two rissoles at a time. After frying the first two re-heat the fat before frying the next.

—Mrs. A. J. Howard

### **DEVILLED KIDNEYS**

Three of four kidneys, tablespoon butter, tablespoon chutney, teaspoon mustard,  $\frac{1}{2}$  teaspoon Worcestershire sauce, little salt and pepper, pinch of cayenne. Mix the butter, chutney, mustard, salt, pepper, and cayenne in a basin, add Worcestershire sauce. Wash and skin kidneys, cut into three slices. Spread over them a little mixture, and grill or bake them about 15 or 20 minutes. Always grease the griller or pan well. Serve on small squares or rounds of hot buttered toast with a little brown gravy. Sprinkle a little finely-chopped parsley on each. Garnish with thin slices of lemon.

—Mrs. W. Seppelt, Seppeltsfield

### DEVIL EGG PUFFS

Chop finely two hard-boiled eggs, melt a tablespoonful of butter, add a tablespoonful of anchovy paste, little pepper, and a squeeze of lemon juice. Mix well together; make an ordinary scone dough (not sweet), and divide into two; roll out fairly thin, spread the mixture on one piece and cover with the other piece. Cut into scones, sprinkle with grated cheese; bake in a moderate oven.

—Miss E. Basedow, Kent Town

### EXETER STEW

Half lb. gravy beef, 1 oz. dripping, 1 onion, 1 tablespoon flour, 1 pint of water or stock, 2 teaspoons vinegar, salt and pepper to taste. Cut meat in small pieces, melt dripping, and put in the onion cut small, and fry till brown, add flour, then gradually add water or stock and vinegar, and then the meat. Stew  $1\frac{1}{2}$  hours gently. One hour before serving add savoury balls as follows:  $\frac{1}{2}$  lb. flour,  $1\frac{1}{2}$  teaspoons chopped suet,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  teaspoon herbs, such as thyme, marjoram, and sage, pepper and salt to taste,  $\frac{1}{2}$  teaspoon onion chopped finely, and  $\frac{1}{2}$  teaspoon chopped parsley. Put all dry ingredients in a basin, mix with enough cold water to a stiff paste, form into little balls, and add to stew.

—Mrs. J. Obst, Tanunda

### EGG SAVOURY

Hard boil 4 eggs, remove centres, pound in a basin with salt, pepper and curry powder to taste (about small saltspoon), a dash of cream. Mix to a smooth, stiff paste, place back in eggs; serve on lettuce leaves.

—M. Chamberlain

### EGG A LA TRIPE

Materials: Three medium-sized onions, 3 eggs,  $\frac{1}{2}$  pint of milk, 1 small tablespoon flour, a little butter, pepper and salt. Method: Peel the onions and cut in quarters. Boil with salt in about a cup of water. When soft, drain off the water, mix flour to a smooth paste with milk, add butter and pepper. Add this to the onions, and stirring, boil till it thickens. Then, having previously boiled the eggs till quite hard, shell and slice. Lift the onions with sauce into a hot dish, place the egg over top, and garnish with toast.

—Greta Robertson, Glenelg

### GERMAN SAUSAGE

One lb. of rump steak minced, 1 teaspoon pepper, 1 lb. bacon, 1 nutmeg, 1 teaspoon salt,  $\frac{1}{2}$  lb. bread crumbs, 2 eggs well beaten. Form into a sausage, tie tightly in a cloth and boil from 2 to  $2\frac{1}{2}$  hours. Remove cloth while hot.

—Mrs. E. J. F. Crawford, Angaston

### FRIED CUCUMBER

Pare and lay in cold water for about half an hour. Cut lengthwise in slices about half an inch or less, lay in cold water for about 10 minutes longer. Drain and wipe dry. Sprinkle with salt and pepper, dredge with flour. Fry to a delicate brown in lard or butter. Probably you will find you have fried whiting.

—Mrs. J. S. Pearce, Kapunda

### FRICASSEE OF RABBIT

One rabbit, 2 ozs. bacon, 1 onion, 1 teaspoon chopped parsley, 1 oz. butter, 1 oz. flour, 1½ pints water, 1 teaspoon salt, ½ teaspoon pepper, ½ pint milk. Prepare and joint the rabbit, slice onion and place in saucepan with the rabbit, bacon, salt, pepper, and water, and cook gently until tender (about 1 to 1½ hours); lift out rabbit and strain the liquor, melt butter, stir in flour, make liquor up to 1½ pints with the milk. Stir this into flour and butter and stir until boiling. Boil 5 minutes; lay in the rabbit and heat thoroughly, add the chopped parsley, lift into a fairly deep dish and serve with little rolls of grilled bacon.

—M. Chamberlain

### FRICASSEE OF FOWL

Skin the fowl and cut into nice pieces, put into a saucepan with some clear stock or water, a little mace, parsley, pepper, salt, nutmeg, lemon peel and several small onions. Stew all well together until the fowl is tender, then take it out and strain the liquid and thicken it with a little milk and maizena and the yolks of 2 eggs till the consistency of custard. Having boned the fowl as well as possible, place it back in the saucepan together with the liquid and place again on the fire, being very careful not to let it boil. Serve hot.

### FRIED VEAL CUTLETS

Have some fresh veal cutlets ready. First dip them into egg, then into bread crumbs, season with salt and pepper, fry in dripping to a golden brown. Serve hot.

—Miss A. L. Schiller, "Hill View," Tanunda

### HAM PASTE

One lb. boiled ham (minced), mayonnaise; bring to a boil 1 cup of water, ½ cup of vinegar, 1 oz. of butter, 3 teaspoonsful of sugar, pepper and salt to taste; mix ½ teaspoon of mustard, 3 tablespoonsful of flour, the yolks of 2 eggs, with a little cold water to a smooth paste. Pour slowly into the boiling water and vinegar, keep stirring until it thickens. When cool mix with the minced ham.

—Mrs. T. Hanisch

### HAM RISsoles

Two cups minced ham, 1 cup mashed potatoes, season to taste, 2 eggs, bread crumbs. Roll into balls and fry in hot fat.

—Mrs. Paul Rosenzweig, Tanunda

### HOME-MADE CAMP PIE

One lb. steak, 1 cup bread crumbs, ½ nutmeg, ½ cup water, pepper and salt. Mince steak well; mix all together, put in a mould and steam for 2 hours. To be eaten cold.

—Minna Karutz, Tanunda

### HAM CROQUETTES

Take ½ cupful of finely chopped ham, ½ teaspoon bread crumbs, 1 teaspoon mashed potatoes, 2 heaped teaspoons butter, 1 egg, pepper, and a little salt. Have the potatoes hot, add the butter first so that it will melt, then beat in all the other ingredients. Form the mixture into balls, roll in flour (or may be brushed with egg), then roll in fine bread crumbs. Fry in hot fat, drain, and serve hot.

—Mrs. W. Seppelt, Seppeltsfield

### **HAM CROQUETTES**

Mix 2 ozs. chopped ham with  $\frac{1}{2}$  lb. mashed potatoes, 2 hard-boiled eggs chopped fine, little butter, pepper and salt, and make into croquettes. Dip quickly in egg and bread crumbs, and fry in butter until nicely browned.

—Mrs. E. Schrapel

### **HOT POT**

Cold meat, onion, and potatoes,  $\frac{1}{2}$  pint gravy, parsley, pepper and salt. Cut potatoes in slices, mince meat and onion, put a layer of potatoes in pie dish, then a layer of onions and meat; sprinkle with pepper, salt, and parsley; repeat until the dish is full, add gravy and cook in a medium oven.

—Mrs. Les. Francis

### **ITALIAN EGGS**

Boil some eggs hard, cut them in halves and remove the yolks; pound the yolks with half their weight in butter, some bread crumbs previously soaked in milk, chopped parsley, 1 anchovy, grated nutmeg, pepper and salt. Cook this to a thick paste with a little cream or gravy. Fill the empty whites with this mixture and serve hot with a puree of vegetables or any sauce; or cold with salads.

—Doreen Dernedde, Tanunda

### **JUGGED HARE**

A hare, 1 small onion, 1 piece celery, 6 peppercorns, 6 cloves, 1 lemon, 1 or 2 pieces mace, 2 slices bacon cut small, a wine glass sherry, a little plain flour to thicken if wanted, pepper and salt to taste. Soak hare in cold water for several hours, dry and cut in small pieces, place in saucepan, cover with water and salt, boil for half an hour, then add onions, celery, bacon and lemon cut in pieces, let simmer until tender, then add wine. Serve with tippets to toast.

—Mrs. Wilfred Wuttke, Tanunda

### **JELLIED FOWL**

Cut legs, wings, breast, backbone, and neck. Add about 3 cups of water or enough to cover it, pepper and salt, tiny onion, with 2 or 3 cloves stuck into it. Bring to a boil, and let simmer until every bit comes off the bones; not less than 2 hours. Boil 3 or 4 eggs hard, peel and cut in slices, and place in the bottom and around sides of basin to garnish. Soak for a few hours 1 oz. of gelatine in a cup of water, then add fowl and 3 cups of liquor, and boil up again. Place carefully in basin on top of boiled eggs, and let stand over night. You must have 4 cups of liquid (fowl counts as one). Take 1 oz. of gelatine to every fowl, and 3 cups of liquor.

—Mrs. F. Juttner, "Paranook," Tanunda

### **JUGGED HARE**

Soak the hare in vinegar and water and a few bay leaves over night. Next morning wash hare, and cut into convenient pieces. Flour them, salt, and fry to a golden brown. Meanwhile cut bacon into dices and fry brown in a saucepan. Then add a little port wine or claret, a few peppercorns, a little spice, and a few bay leaves (tied in a little bag), and stick cloves in an onion. Then put in the hare and let simmer for 2 hours or more. If preferred a little chutney may be added before serving.

—Mrs. Will. Hage, Tanunda



### **LUNCH ROLL**

One lb. stewing steak, 4 ozs. ham, 1 egg, 5 ozs. bread crumbs, 1 dessertspoonful of chopped parsley, salt and pepper. Remove all skin and gristle from meat, and put with the ham through mincer. Add bread crumbs, parsley, salt and pepper, beat up egg and stir in. If too dry add a little stock or gravy. Shape mixture into a roll, put into a scalded floured cloth, tie ends securely and put into a saucepan of boiling water. Boil gently for about 3 hours, turn on to plate, eat cold with salad.

—Mrs. J. Hartmann, Tanunda

### **LUNCHEON DISH**

Halve kidneys and skin and wash them, sprinkle with a little pepper and wrap around with slice of bacon. Fasten with a match. Place in shallow dish and bake in oven for about  $\frac{1}{2}$  hour to an hour.

—Mrs. F. Juttner, "Paranook," Tanunda

### **MEAT FRITTERS**

Three quarters lb. flour,  $\frac{1}{2}$  pint water, 2 ozs. butter, whites of 2 eggs, cold meat cut into thin slices. Work the flour smooth with the water, add butter slightly melted, stir in whites of eggs well beaten. Cut the cold meat very thin, season with pepper and salt, mix it well with the batter, drop a small quantity at a time into a pan of boiling lard, fry for 6 or 7 minutes. When done on one side, turn and brown on the other. This batter, if too thick, may have more water.

—Mrs. F. Parbs

### **METWURST**

Twenty-five lbs. good beef steak, 25 lbs. pork, mixed well. Take 1 flask of rum, 4 nutmegs (ground), and salt and pepper to taste, 1 tablespoonful of saltpetre, 1 cup of sugar, 1 cup boiling water. Mix well the sugar and saltpetre with the boiling water, let stand till cool. Mix all well for  $\frac{1}{2}$  hour.

—Mrs. Gus. Stelzer, Tanunda

### **MOCK FISH**

Four medium-sized potatoes, 1 large onion, 3 or 4 eggs, 1 level teaspoon salt. Peel and grate the potatoes on the first slide of a folding grater (the potatoes grate through in shreds like nudeln), also grate the onion and add to potatoes, beat in the eggs and salt. Have a frying pan half filled with very hot fat, drop the mixture into the hot fat in tablespoonfuls and fry on both sides to a nice brown. When cooked it resembles slices of fried fish, and is a good substitute for meat.

—Mrs. Edwin Kleemann, Tanunda

### **MUTTON AND TOMATO PIE**

Two lbs. mutton, 1 lb. tomatoes, 1 onion, 1 teacup stock or water, pepper and salt. Have mutton cutlets from leg or loin. Par-boil the onion, put in layers of meat and tomatoes with onion, pepper and salt between, 1 teaspoon vinegar may be added with stock or water, then cover with pastry and bake  $1\frac{1}{2}$  hours.

—Miss Dora Zilm, Tanunda

### **MOCK FISH**

Joint a young rabbit, and stew until tender, drain it, make a batter with 1 egg, 1 cup of flour, 1 teaspoon baking powder, and enough milk to make a batter that will not run off the rabbit, add salt and pepper, dip meat in batter and fry in boiling fat for about 2 minutes.

—Mrs. Peter Mayr

## MOCK TRIPE

Cut up 1 or 2 mutton flaps into tiny squares, barely cover with water, sprinkle with salt and pepper and simmer until quite tender (there will be very little liquid left). Put aside till cool, when fat sets, skim and return to stove. Now add 1 pint milk, 3 sliced onions, and cook gently till onions are tender. Thicken with flour and milk, add a handful of chopped parsley and serve hot.

—Mrs. Edwin Kleemann, Tanunda

## MUSHROOMS WITH GREEN BUTTER

Cut away the stalks and peel some large fresh mushrooms. Arrange on a baking dish with a little salt, pepper, and butter in each one, having the cup side uppermost. Cover with a dish and bake about 15 minutes. Sift out on to rounds of toast and place a piece of green butter on each.

## GREEN BUTTER

Take 1 tablespoon butter, 1 tablespoon of finely chopped parsley, pinch salt, squeeze lemon juice. Beat all together until green. Place on ice to get firm. Serve with grills.

—M. Chamberlain

## MACARONI CHEESE

Four ozs. macaroni,  $\frac{1}{2}$  teaspoon salt, 3 ozs. grated cheese,  $\frac{1}{2}$  pint of milk, 1 oz. butter, 1 oz. (bare) flour, 1 pinch cayenne, 3 large tomatoes, or if liked, tomato sauce (2 tablespoons), and a little onion. Cook macaroni and onion in fast boiling water (salted) for 20 minutes. Strain and put in greased pie dish. Melt butter in saucepan, stir in smoothly the flour, add gradually the milk, and boil 3 minutes. Stir in two-thirds of the cheese and tomatoes (peeled and sliced thinly), season well, pour over the macaroni, sprinkle on remaining cheese, a few bread crumbs, and bits of butter, brown in the oven.

—Mrs. U. R. Heinze, Tanunda

## MEAT LOAF

Mince 1 lb. veal,  $\frac{1}{2}$  lb. bacon, put into a bowl, soak 1 cupful of bread crumbs in milk for 10 minutes, add this to the minced meat, 2 beaten eggs, season, and add a little onion and parsley minced and fried in butter, and a little flour. Mix all ingredients very well. Mould this in the form of a loaf, place on a buttered baking tin, dust it over with flour, bake for 1 $\frac{1}{2}$  hours. Baste occasionally. Any meat can be used.

—L. H.

## MUTTON AND TOMATO PIE

One and a half or 2 lbs. mutton cutlets, 1 lb. tomatoes, cut in halves or sliced, 1 small onion, a dessertspoon butter, a tablespoon flour, pepper and salt, a cup of stock or water. Trim cutlets, lay them in a casserole, sprinkle the onion, peeled and finely shredded, over them, mix the flour to a smooth paste with some of the stock, add the rest of the stock, and pour over the meat. On top of all arrange the tomatoes and put the butter in little pieces over them. Add pepper and salt, cover with a crust, and bake in a moderate oven about 1 $\frac{1}{2}$  hours. Serve in casserole. If a casserole is not available, use 2 pie dishes of the same size for cooking, and put one on top of the other. If tomatoes are not in season, apples may be used, and the top covering may be bread crumbs in place of pastry. Apples are especially nice done this way with pork cutlets.

—Mrs. Alb. Keil

### MACARONI CHEESE

Quarter of a pound of macaroni, 3 ozs. grated cheese, 1½ ozs. butter, 1 oz. flour, ½ pint milk, cayenne pepper and salt to taste. Method: Break macaroni in bits, drop in boiling water, and boil 30 minutes; melt butter, add flour, mix with a little milk, stir over fire to thicken, boil 2 or 3 minutes, stir in macaroni and half of cheese, pour mixture into greased pie dish, sprinkle rest of cheese on top; brown in a quick oven.

—Miss Esther Nietschke, Rowland Flat

### MEAT ROLL

One lb beef steak, ½ lb. bacon, 1 lb. bread crumbs, ½ of a nutmeg, 1 egg, a little chopped parsley, salt and pepper to taste. Mix well together, roll into shape on a board, adding small quantity of flour if necessary. Tie in a cloth and boil 3 hours.

—Mrs. R. Player, Angaston

### OX TONGUE

Cover ox tongue with water, 1 teaspoon of peppercorns, a little salt, ½ doz. cloves, 2 bay leaves, 2 onions, a little carrot and parsnip. Simmer for 3 hours. Strain it and skin the tongue and cut into slices. Mix in saucepan 2 tablespoons butter with 3 tablespoons flour, stir until it browns and then add the stock the tongue has been boiled in. Add a little meat extract if liked. Salt, pepper and nutmeg to taste. Add enough stock to make it a nice thickness, then add about 2 tablespoons of sweet wine, then add tongue. Simmer for about 20 minutes. Serve with small squares of pastry or toast.

—S. Seppelt, Seppeltsfield

### OMELETTE

Beat yolks of 3 eggs, add 1 teaspoon cornflour, 1 cup milk, and some finely chopped parsley, lastly add egg white beaten to a stiff froth. Heat and grease frying pan well with a little butter and pour omelette into it and bake on hot oven 15 minutes. For sweet omelette omit parsley and add a little sugar, and when done spread half with jam and fold other half over.

—Mrs. Alb. Keil

### POTATO CHIPS

The secret about cooking potato chips is that the fire must be very hot. I get best results by cooking them on a primus which gives a good heat. The fat must be smoking hot before putting on the chips. Use a lot of fat so that potatoes will be covered while cooking. Peel potatoes, cut into slices about ¼ inch thick and about 1½ inches long. Dry well, and deep fry until tender. Lift potatoes out, and re-heat the fat until smoking. Put potatoes in again and leave till a golden brown. Drain, and sprinkle with salt before serving.

—Mrs. W. G. Ahrens, Vine Vale

### POTATO PANCAKES

Peel 6 large potatoes and put through mincer, beat up 3 eggs and mix all together with pepper and salt. Cut up ½ lb. bacon into small rashers, fry, and when done mix with potato and egg mixture. Sprinkle with self-raising flour. Drop tablespoon of mixture into boiling fat and fry till nice and brown. Put on brown paper to drain and serve hot.

—Mrs. E. E. Kleemann, Tanunda

## PANCAKE OUTLETS

Mince some cold chicken and cooked ham, about  $\frac{1}{2}$  lb. in all. Mix with  $\frac{1}{2}$  cup gravy, a little tomato sauce, pepper and salt. Make a batter of  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  cup milk and 1 egg. Beat until smooth. Heat some lard or good dripping in a frying pan, pour in the batter and cook on both sides. Turn out, cool a little, then spread mince over pancake, roll up neatly, cut into  $\frac{1}{2}$ -inch slices, dredge with flour, roll in egg and bread crumbs, and fry in boiling fat.

—Mrs. Alb. Keil

## POTTED MEAT

One lb. beef steak, free from fat and skin, 1 tablespoon of anchovy sauce,  $\frac{1}{2}$  tablespoon of butter,  $\frac{1}{2}$  teaspoon of pepper,  $\frac{1}{2}$  teaspoon of cayenne,  $\frac{1}{2}$  teaspoon of ground mace,  $\frac{1}{2}$  nutmeg (ground). Cut meat into small pieces, put into a jar, and stand in saucepan of boiling water, boil for 3 hours; do not cover jar while it is boiling. When cooked put through mincer, then add gravy and other ingredients. Anchovy sauce may be omitted if preferred.

—Miss F. V. Tummel

## POTATO PUFFS

Take 1 cup of cold mashed potatoes and 1 cup of S.R. flour; mix well with 1 egg and a little milk, if necessary. Roll out and cut into round shapes. Have ready some cold meat (which has been put through the sausage machine), nicely seasoned with pepper, salt, onion, a spoonful of gravy, and a little tomato sauce. Take a dessertspoon of meat and put on to each round of paste, fold over and pinch edges together. Fry in boiling lard or fat until nicely browned on both sides. Serve very hot.

—Mrs. F. Juttner, "Paranook," Tanunda

## POTATO PUDDING

Take about 3 cupfuls of mashed potatoes, melt 2 or 3 teaspoonsful of butter, and pour in and beat till it is a nice cream; whip 2 eggs very light, mixed with a teaspoonful of cream or milk, salt to taste. After having beaten all this together, put into a deep dish and bake in a quick oven until nicely browned.

—A. Rigby, Tanunda

## RABBIT MOULD

One rabbit, 2 dessertspoons gelatine, 1 onion, salt and pepper. Take a young rabbit, wash in salted water, cut up and place in saucepan with 2 cups of water, pepper and salt, a little sliced onion; cook till tender. Remove bones, cut meat thin, and arrange in square mould or basin. Dissolve 2 dessertspoons gelatine in the hot stock and pour over rabbit. Garnish with shredded lettuce and slices of tomato. Slices of hard-boiled eggs may be placed in bottom of mould first.

—Mona Zander, Tanunda

## RABBIT IN BATTER

Beat well 2 eggs, add 2 tablespoons flour, 1 tablespoon milk, and plenty of salt and pepper. Cut up a rabbit into pieces, about 2 or 3 inches in length, wash, and dry well with a cloth. Add to the batter and beat it all together very thoroughly. Have ready a pan with some boiling fat, in which drop the mixture, and cook in a gentle oven till nice and brown, stirring occasionally. When nearly done, pour over it some thin cream. Milk will do, if cream is not procurable.

—Mrs. Alb. Keil

## RAGOUT OF MUTTON

Cut up a neck of mutton and fry a nice brown, also cut up one onion and fry it brown. Put all into a saucepan with a pint of water, about a teaspoon of salt, and a little pepper, let it simmer for 2 or 3 hours. Thicken with flour before serving.

—Mrs. H. A. Hoffmann

## RABBIT PIE

One stewed rabbit, a few slices of ham, white pepper to taste, 2 blades pounded mace,  $\frac{1}{2}$  teaspoon of grated nutmeg, a few force-meat balls, 3 hard-boiled eggs,  $\frac{1}{2}$  pint of gravy, puff paste. Method: Cut up the rabbit, which has previously been stewed, removing bones; put into a pie dish the rabbit, ham, forcemeat, and eggs by turns in layers, and season each layer with pepper, salt, pounded mace, and nutmeg. Pour in about half the gravy, cover with pastry, and bake in a well-heated oven. When done pour in at the top through the hole in the middle of crust the remainder of the gravy.

—Mrs. A. H. Youngman, Tanunda

## RABBIT PIE

Skin, bone, and cut up a young rabbit, stew down the bones with the liver pounded and some seasoning for gravy. Arrange the joints of the rabbit in a pie dish with thin slices of ham or bacon and 2 yolks of hard-boiled eggs and pour over (when quite cold) the gravy from the bones; season the pie with salt, pepper and nutmeg, and cover with puff paste. Bake  $1\frac{1}{2}$  hours. This is good eaten cold.

—Mrs. E. Schrapel

## RABBIT CURRIED

Wash the rabbit, dry it thoroughly and divide it into small joints, slice an apple and 2 onions, heat 3 ozs. of fat in a stewpan, fry the rabbit until lightly browned, remove it, put in the onions, and when they have acquired a deep brown colour add 1 tablespoonful of curry powder and 1 tablespoonful of flour, and fry for about 10 minutes. Now put in  $\frac{3}{4}$  pint of stock, and when boiling replace the rabbit, add the apple, 1 tablespoonful of sultanas, salt to taste, cover and simmer gently for  $1\frac{1}{2}$  to 2 hours. Before serving add the juice of a lemon and seasoning, if necessary. Pile the rabbit in the centre of a hot dish, strain the sauce over, and serve with a border of boiled rice.

—Mrs. A. G. Kassebaum

## RABBIT PIE

Boil the rabbit and then cut up. Cut into thin slices some potatoes and onions and put in a pie dish and sprinkle with a little salt and pepper. Thicken the water in which the rabbit has been boiled with a little flour and pour over the potatoes and onions, then leave it cook for a while in the oven, when that is done add the cut-up rabbit and cover with crust made as follows: Crust—3 cups flour, 2 tablespoons lard, 1 teaspoon sugar, pinch of salt, 1 teaspoon soda, 2 cream of tartar, 1 egg, mix with water and bake till a nice brown.

—Miss Esther Kraft, Tanunda

## RUSSIAN KROMESSKYS (BREAKFAST)

Cut bacon into several parts, cold veal previously cut and stewed, add yolk of egg. Spread the bacon with mixture and roll. Dip them in batter and fry in boiling fat. The batter: One tablespoon flour, a little salt, 1 egg, and a little milk.

—Mrs. W. E. Heuzenroeder, Tanunda

### SAVOURIES (CHEESE BISCUITS)

Four ozs. flour, pinch of salt, cayenne,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  teaspoon mustard, 2 ozs. butter, 2 ozs. grated cheese, yolk of egg, squeeze lemon juice and water. Sift flour, salt, cayenne, mustard, baking powder. Rub in butter and add grated cheese. Mix yolk of egg, lemon juice, and 2 tablespoons water together. Pour into flour gradually and make into stiff dough. Turn on to a floured board, knead slightly and roll out thinly. Cut into any shape required. Put on greased tray and bake in moderate oven 10 minutes. This can be used as a base for any savoury mixture.

—Mrs. C. A. Pollitt

### STEWED KIDNEYS AND MUSHROOMS

Required: Four sheep's kidneys, 1 oz. butter, 2 slices of bacon, 2 teaspoons chopped onions, 2 teaspoons flour,  $\frac{1}{2}$  lb. of mushrooms,  $\frac{1}{2}$  pint of stock, salt and pepper. Method: Cut each kidney in half, remove the skin and white core. Cut the bacon in squares, peel and wash the mushrooms. Melt butter in saucepan, put in bacon, kidneys, onions, mushrooms, and fry all a nice brown, add flour, fry that also. Pour in the stock, and stir till the sauce boils and thickens. Serve with toast.

—Mrs. Ed. Offe

### STEAK AND KIDNEY PIE

Take 1 bullock's kidney and  $\frac{1}{2}$  to 1 lb. of rump steak. Cut into small pieces. Put into saucepan with enough water to just cover it, with pepper and salt to taste and 1 small onion, cut small. Stew until tender, then thicken the gravy with a little flour, pour into pie dish, add 1 good tablespoon chopped parsley and 2 hard-boiled eggs cut into slices. Cover with pastry and bake in a rather quick oven until cooked.

—Mrs. J. Obst

### SEA PIE

One and a half lbs steak, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 1 turnip, 1 carrot, 1 onion, 1 pint water, 2 potatoes. For Crust: Half lb. flour, 1 pinch salt, 6 teaspoons baking powder,  $\frac{1}{2}$  pint water, 3 ozs. suet. Cut meat in small pieces and put in a saucepan with salt, pepper, and water. Bring slowly to the boil. Add vegetables cut in dice, and simmer for  $1\frac{1}{2}$  hours. Serve on a hot dish, the meat in centre and the pastry round.

—Miss Mavis Obst

### STEW

Brown (fry) about 3 lbs. of lamb and then put into saucepan, fry a small apple and onion cut in small pieces, a few stoned raisins, tablespoonful of grated cocoanut, and a little lemon peel, add these, when fried, to the meat with sufficient stock or water to cover, and simmer for about 2 hours. Also add teaspoonful vinegar, a teaspoon chutney, a few drops of Worcester sauce, a good tablespoonful of browned flour, and half teaspoonful curry paste, a pinch of salt about 20 minutes before taking off.

—Mrs. B. H. Kleemann

### SAVOURY FILLINGS

(1) Set brains (cooked and minced), 2 ozs. ham (minced), 2 ozs. tongue, 1 tablespoon chopped mushroom. Mix into  $1\frac{1}{2}$  gills white sauce. (2) Four ozs. chicken (minced), 2 ozs. tongue, 1 tablespoon of mushrooms. Mix with  $1\frac{1}{2}$  gills white sauce.

—M. Chamberlain



### **HAVOURY (BONNES BONCHEES AUX PRUNEAUX)**

Put two capers into a turned olive, wrap this in a stoned prune, wrap the prune in a thin slice of bacon. Bake in an oven or fry and serve very hot on a small piece of toast.

—Miss H. Tucker, Tormore House, North Adelaide

### **SAVOURY PIE**

Place in a dish alternately a layer of beef cut in thin slices, then onions and turnips, also cut in slices, sprinkle with salt and pepper as required, and cover with water (care should be taken not to have the dish too full). Place the dish in oven, and cook slowly for about 1 hour, then cover with paste, and bake in a quick oven. Note: Should the beef be on the tough side, cook a little longer before putting on the crust.

—A. E. Schulz, Rowland Flat

### **STUFFED TOMATOES**

Choose medium-size, well-shaped tomatoes, cut off the top, and carefully scoop out the seeds and inside portion, which, minus the seeds, may be mixed with some minced meat, nicely seasoned with salt and pepper, and a little nutmeg. To this mixture add a well-beaten egg, and fill the tomato shapes with it. Sprinkle the tops with bread crumbs, place a tiny lump of butter on each, and bake in a hot oven for about 20 minutes. —Mrs. Alb. Keil

### **SAUSAGE ROLLS**

One lb. lean meat (uncooked),  $\frac{1}{2}$  lb. stale bread, 2 level teaspoons salt, pepper to taste, 1 lb. short or flaky pastry. Method: Mince the meat, soak the bread in cold water, add the bread (with as much water as it will absorb) to the minced meat, then add the seasoning and mix all well together. Roll the pastry thinly, cut into strips about 3 inches wide. Put minced meat along centre of strips of pastry. Wet edges of pastry with water. Draw the edges of pastry together above the meat and press together, making a frill. Glaze pastry with milk or beaten egg. Bake in a hot oven 20 to 25 minutes, cut into short lengths before serving.

—Mrs. W. G. Ahrens, Vine Vale

### **SCALLOPED BRAINS**

Two sets brains,  $\frac{1}{2}$  pint good white sauce, 2 tablespoons bread crumbs, 1 oz. butter, a little lemon juice, parsley. Prepare and cook brains, drain and cut into cubes, add to the sauce, flavour with salt, cayenne, and a few drops lemon juice. Grease a scallop dish or a pie dish. Sprinkle with bread crumbs and pour in the brains and sauce. Cover rather thickly with bread crumbs. Place pieces of butter on top and bake in a moderate oven about 8 minutes or until lightly browned on top. Serve in the dish in which it has been cooked.

—M. Chamberlain

### **SMOTHERED POTATOES**

Six medium potatoes,  $\frac{1}{2}$  cup cream, 1 cup milk, 2 tablespoons butter, 3 tablespoons flour,  $\frac{1}{2}$  teaspoon salt, 1 onion, pepper. Method: Slice potatoes  $\frac{1}{2}$  inch thick, place a layer of potatoes on the bottom of a baking dish, sprinkle with flour, dot with butter, scrape a little onion and pepper slightly, add salt. Fill the dish up with layers of this kind, ending with uncovered potatoes. Fill the dish with the milk and cream, and bake in a moderate oven for 1 $\frac{1}{2}$  hours. The potatoes should be brown on top.

—Miss Mavis Obst, Rowland Flat

### STUFFED GOOSE

Take a nice young goose, 2 cups bread crumbs, 1 tablespoon of lard, 1 egg, salt, pepper, and a little thyme. Mix ingredients well, stuff goose, and roast for 2 hours.

—Mrs. G. Stelzer, Tanunda

### STEW (LAMB STEWED WITH GREEN PEAS)

Par-boil 1 pint of shelled peas with 1 sprig of mint and 1 lump of sugar and drain well. Divide the cold remains of lamb into neat pieces, put them into 1 pint of brown sauce, add the peas, season to taste and simmer gently for about  $\frac{1}{2}$  hour. Before serving add a few drops of lemon juice.

—Mrs. A. G. Kassebaum

### STUFFED SPANISH ONIONS

Three Spanish onions, 2 ozs. of bread crumbs,  $\frac{1}{4}$  lb. of sausage meat,  $\frac{1}{2}$  oz. of butter, 1 small egg, 2 ozs. of dripping. Method: Cook Spanish onions in a large pan of boiling water. It is not necessary to peel them before cooking. Boil for an hour, then strain off the water and peel the onions. Scoop out the centres of each one, chop them and put in a small basin with the bread crumbs, sausage meat, butter, and an egg to bind. Stuff the onions with the mixture and put them into fire-proof dish or baking tin with the dripping. Cover the tin with greased paper and bake in a moderate oven for an hour or till tender. Baste the onions with the dripping 2 or 3 times.

—Miss Linda Zilm, Tanunda

### STEWED MUSHROOMS

Take 2 lbs. mushrooms, peel and wash clean, put in a stew-pan, add a little water and salt, boil  $\frac{1}{2}$  hour, add 2 tablespoons butter, and a little pepper, add 1 teaspoon of cornflour to thicken. Serve hot on toast.

—Mrs. G. Stelzer, Tanunda

### TOMATO PUDDING

Fry good-sized onions a golden brown, skin double quantity of tomatoes; and stir into frying pan with onions; add pepper and salt to taste. Turn into pie dish, add bread crumbs until of firm consistency; put pieces of butter on top and bake until top is brown.

—Mrs. B. Stow, Croydon

### TOMATO PIE

Butter a dish and fill up with alternate layers of sliced tomatoes, sliced onions, and bread crumbs with a little butter or dripping on top of last layer of crumbs and bake to a nice brown. Use with roast beef, mutton, etc.

—Miss Linda Zilm, Tanunda

### TOAD IN A HOLE

Take  $1\frac{1}{2}$  lbs. leg chops, cut into several pieces, put into pie dish, cover with water, and add a little sliced onion. Bake 2 hours. Top: Beat 1 egg, add  $\frac{1}{2}$  cup water and  $\frac{1}{2}$  cup of milk, a little salt and enough S.R. flour to make a fairly thin batter. Pour into the hot chops and bake  $\frac{3}{4}$  hour till nice and brown.

—Mrs. H. Brewster-Jones, Rose Park

### TO USE STALE BREAD

Cut four fairly thick slices of bread, dip lightly into mixture, 1 egg well beaten,  $\frac{1}{2}$  cup of milk, salt and pepper. Fry in dripping, nicely browned, and serve with fried bacon.

—L. H.

## TASTY BREAKFAST

One lb. beef steak, 6 ozs. bacon, 6 ozs. bread crumbs, 2 eggs, a little seasoning to taste. Chop finely beef and bacon, mix well, then stir in well-beaten eggs. Add bread crumbs and seasoning. Mix well, put in stone jar, and pack well down. Cover, and steam for 3½ hours. When cooled, turn out, press between two boards. When served, cut into thin slices. —Miss E. Seidel, Tanunda

## VEAL COLLOPS

Take 1 lb. of veal, cut into pieces, then take 1 large tablespoon dripping, or half butter, melt, and let get very hot, dip the meat in flour and put into the saucepan containing the hot fat and cook until brown, then add about 2 ozs. bacon cut small and 1 onion cut small, also cook until browned a little, then add ½ cup of water, salt and pepper to taste, and simmer until tender, add ½ cup cream and a little more flour if necessary to make a nice gravy. —Mrs. J. Obst

## VEAL CUTLET

To prepare a veal cutlet that fairly "melts in your mouth" is an art worth your attention. First cut the veal into small pieces and dip as usual in bread crumbs, beaten egg and again in bread crumbs brown the cutlet in one tablespoon of butter, pour over it the brown cutlet sauce, and allow it to simmer for about 1½ hours, or until tender. The sauce is made as follows: ½ tablespoon of butter, ½ tablespoon of flour, ½ teaspoon of salt, ½ cupful of stock or water, ½ teaspoon of table sauce, ½ tablespoon of chopped parsley. Prepare as any brown sauce by browning the butter, adding the dry ingredients, and blending well. Remove from the fire and add a small quantity of the liquid, blend well and add the remainder of the liquid. Return to the fire and let it boil for 1 minute. Remove, add the table sauce and parsley, and pour the brown sauce over the cutlet.

—Mrs. H. W. Schroeder, Tanunda

## VEAL AND HAM MOULD

One lb. of cooked veal, 4 ozs. of ham, 2 hard-boiled eggs, grated rind of 1 lemon, ½ oz. gelatine, chopped parsley, ½ pint stock, salt and pepper. Method: Cut veal into slices and ham into rounds. Grease a basin or mould, arrange slices of egg and ham in pattern at bottom, and fill mould with layers of veal over which sprinkle trimmings from veal and ham, parsley and seasoning. Dissolve gelatine in stock, pour over other ingredients, set in a cool place, turn out and garnish with sprigs of parsley.

—Mrs. J. T. Kleemann

## VEAL MINCED

Remove all skin and gristle from 1½ lbs. of cold veal, cut the meat into very small pieces, but do not chop it. Make 1 pint of white sauce as directed, add to it the grated rind of half a lemon and 1 teaspoonful of lemon juice, season to taste, put in the meat, cover closely, and let it remain in the sauce for about half an hour without boiling. Serve on a hot dish, garnished with the forcemeat balls and slices of lemon.

—Mrs. A. G. Kassebaum

### WHITE FRICASSEE CHOPS

One and a half lbs. neck chops, 1 onion, barely enough water to cover. Put into saucepan with pepper and salt to taste and simmer till tender. Then add 1 tablespoon of flour with 1 cup milk and boil a few minutes to thicken. Serve with chopped parsley.

—Mrs. J. Obst

### WAKEFIELD STEAK

About 2 lbs. steak. After being well beaten or gashed with a sharp knife, place it in a pie dish. Mix in a basin a good teaspoon of salt,  $\frac{1}{2}$  teaspoon pepper, 2 dessertspoons sugar, 2 table-spoons vinegar, 2 or 3 tablespoons tomato sauce, 1 tablespoon Worcester sauce, and a little grated nutmeg. Pour the mixture over the steak and let it stand for 6 or 7 hours. Fry the steak. Heat the mixture in the frying pan, and pour over steak. Strew chopped parsley over steak and serve. Chops may be treated the same way.

—Mrs. U. R. Heinze, Tanunda

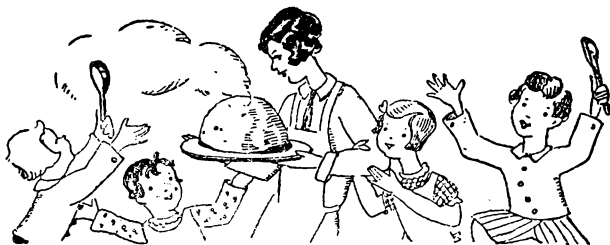
### YORKSHIRE PUDDING

One egg, 2 tablespoons flour, 1 saltspoon salt, 1 breakfast cup milk and water mixed. Mode: Beat egg, then add milk and water, sprinkle flour into the liquid, stirring all the time. Give the batter a good beating. It is then ready to bake. Put some dripping in a tin; so that when melted it will be  $\frac{1}{2}$  inch deep. Let it stand on stove until it is piping hot, then pour in the batter. Slip it quickly into the oven and bake it for  $\frac{1}{2}$  hour. A quick oven first 10 minutes, after that it will only require soaking.

—Mrs. J. Laycock, Tanunda



## Puddings, etc.



### APPLE BATTER PUDDING

Ingredients: One lb. of apples, 2 tablespoons flour, 1 pint milk, 1 egg, sugar. Method: Pare and core the apples without dividing them, and stand them close together in a pie dish. Put the flour into a basin, mix smoothly with milk, add the egg beaten up in the remainder of the milk, and beat it well for 5 minutes. Sprinkle the apple with sugar and lemon juice, pour the batter over them. Bake about an hour, when the batter will be set.

—Pauline Semmler, Tanunda

### APPLE CAKE PUDDING

The weight of 3 eggs in butter, sugar, and S.R. flour. Beat eggs and sugar together for 10 minutes, then add the flour; then line a pie dish all round with the mixture. Stew some apples with a taste of lemon and cloves. Pour the mixture into the cake-lined pie dish. Bake in a fairly quick oven. The cake should rise over the apples like paste on an apple pie. Very good hot or cold.

—Miss L. Zilm, Tanunda

### BAKED ROLY-POLY

Two cupfuls S.R. flour, 1 cup dripping; rub in flour and mix with water, roll out and spread with chopped apples, sprinkle a fair amount of sugar and a little cinnamon. Roll up and put in a pie dish. Dissolve  $\frac{1}{2}$  cup sugar and 2 tablespoons of butter in 2 cupfuls of boiling water and pour over roly-poly and bake for an hour. Jam may be used instead of fruit.

—Mrs. H. A. Hoffmann, Tanunda

### BAKED ROLY-POLY PUDDING

Two cupfuls S.R. flour, 1 cupful dripping, rub in flour and mix with water, roll out and spread with jam or treacle and place in a buttered pie dish. Dissolve  $\frac{1}{2}$  cup sugar and 2 tablespoonsful of butter in 2 cups of boiling water and pour over roly-poly and bake till brown.

—Minna Karutz, Tanunda

—Mrs. C. R. Wuttke

—Mrs. A. Scholz, Willows Hospital

### BAKED ROLY-POLY PUDDING

One cup of S.R. flour,  $\frac{1}{2}$  cup of dripping, a pinch of salt, and water to make into a stiff paste. Roll out and spread with jam, roll and place into buttered pie dish. Take 2 tablespoons of sugar, 1 tablespoon of butter,  $\frac{1}{2}$  cup of boiling water, pour over, bake for 1 hour until a nice brown.

—Mrs. F. A. Schliebs

### BAKED RHUBARB WITH CUSTARD

To 1 pint of milk allow 1 pint of stewed rhubarb, 2 well-beaten eggs,  $\frac{1}{2}$  pint grated bread crumbs, sugar to taste, and a little nutmeg. Mix the finely-grated crumbs with the stewed rhubarb in a basin, then stir in the eggs, milk, and sugar, and mix all the ingredients thoroughly together. Butter a pie dish, put in the mixture, smooth the top, and put in a moderate oven until slightly browned; then take out the dish, grate a little nutmeg sparingly over the pudding, and put in the oven until quite set.

—Mrs. G. Nitschke, Tanunda

### BAKED APRICOT ROLL

Ten ozs. flour, 2 ozs. sugar, 3 ozs. butter, 1 egg,  $\frac{1}{2}$  cup milk, 1 teaspoon baking powder, pinch of salt, 8 ozs. dried apricots. Sift flour, salt, and baking powder, add sugar and rub in butter. Mix into a soft dough with the egg and milk. Roll out about  $\frac{1}{2}$  inch thick, place drained apricots on and roll up. Place in a greased dish and bake in a moderate oven until crisp and light brown. Serve hot with the apricot syrup thickened with arrow-root and custard or cream if liked.

—Mrs. T. Geyer, Tanunda

### BAKED LEMON PUDDING

Cream together  $\frac{1}{2}$  cup sugar, 1 tablespoonful of butter, then add 2 tablespoonsful of flour, juice and rind of 1 lemon, yolks of 2 eggs beaten, 1 cup of milk, lastly add whites stiffly beaten. Bake in pie dish and stand in pan of boiling water. Bake  $\frac{1}{2}$  hour.

—S. Seppelt, Seppeltsfield

### CHAMPAGNE CRUST

One cup S.R. flour, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 egg, 1 tablespoon boiling butter. Mode: Beat egg and sugar, then add milk, flour, and then boiling butter. Pour over hot fruit. Bake about  $\frac{1}{2}$  hour.

—Mrs. G. H. Riebe, Tanunda

### CUP PUDDING

Three ozs. butter, 3 ozs. flour, 2 ozs. sugar,  $\frac{1}{2}$  pint milk, 1 egg, 1 teaspoon baking powder. Mode: Beat butter to cream, add sugar, then flour mixed with milk and egg. Bake in buttered cup for  $\frac{1}{2}$  hour. Fill cups only half full.

—Mrs. H. R. Guerin, East Adelaide

### COCOANUT PUDDING

Three ozs. cocoanut, 1 pint milk, 3 ozs. sugar, 3 eggs, essence. Beat eggs and sugar well, add milk, essence and cocoanut. Put little dots of butter and some nutmeg over the top and bake in a pie dish.

—Mrs. Alb. Keil

### CHAMPAGNE CRUST

Half cup sugar, 2 ozs. butter, beat to cream, add 1 egg, then  $\frac{1}{2}$  cup milk. Sift in 1 cup S.R. flour. Pour over fruit, which must be boiling. Bake 20 minutes in oven. Serve with cream while hot.

—Miss G. L. Steinberner, Krondorf

### CREAMED SAGO OR RICE

Two tablespoons sago or rice, 1 large lump of butter, 1 teaspoon vanilla,  $\frac{1}{2}$  cup sugar. Place in a pie dish and fill with milk. Bake in oven for  $1\frac{1}{2}$  hours for sago, and 3 hours for rice.

—Mrs. W. E. Heuzenroeder

### COTTAGE PUDDING

One tablespoon butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 2-eggs, 1 large teaspoon baking powder,  $1\frac{1}{2}$  cups flour. Beat the butter, sugar and yolks of the eggs together until light, add the milk, and then the flour. Beat well. Now beat the whites of eggs to a stiff froth, and stir them carefully into the pudding, add the baking powder, and mix well. Pour into a greased cake pan, and bake in a moderate oven for  $\frac{1}{2}$  hour. Serve hot with lemon sauce.

—Emma M. Obst, Tanunda

### CARAMEL PUDDING

Half pint milk, 4 ozs. sugar, essence of lemon, 4 eggs, 2 tablespoons of cream. Put 2 ozs. of sugar with 2 tablespoons of water in a small saucepan, boil until light brown, then pour it into the mould and run it all up the sides, let it get cool. Beat up the eggs remaining, 2 ozs. of sugar, add cream and milk, and essence. Pour into mould, place the mould in a deep dish of hot water and bake in oven 40 minutes. Great care must be taken in turning out. May be served either hot or cold.

—Mrs. B. H. Kleemann, Rowland Flat

### LEMON PUDDING

Cream 1 cup sugar and 2 tablespoons of butter, then add 1 tablespoons flour, the juice and grated rind of 2 lemons, 2 cups of milk, and yolks of 4 eggs; beat well, then add stiffly beaten egg whites; turn into a pie dish and place in a larger dish containing hot water. Bake in a slow oven until set. Serve with lemon sauce or whipped cream.

—Ada Kroemer

### LEMON PIE (PUDDING)

Line a deep dish with short pastry and fill with the following: Grate 6 apples, mix with 2 eggs, juice of 1 lemon, butter size of a walnut,  $\frac{1}{2}$  cup sugar. Bake in a slow oven.

—Mrs. J. H. A. Schultz, "Dardalieth," Tanunda

### PRUNE PUDDING

Stew 1 cup prunes, remove stones, and cut in small pieces; add 2 teaspoons of vanilla and sugar to taste. Beat the whites of 3 eggs stiff with 3 tablespoons sugar, mix well with the prunes, put into baking dish, and brown in a quick oven. Serve with whipped cream.

—Mrs. E. E. Woods, Angaston

### PAN CAKE PUDDING

Two ozs. butter, 2 ozs. sugar, 2 ozs. flour, 2 eggs,  $\frac{1}{2}$  pint milk. Bake 20 minutes. Serve with cream and icing sugar.

—Mrs. B. Mickan, Tanunda

### PAYNEHAM PUDDING

Two eggs, the weight of 2 eggs in butter, sugar and S.R. flour. Cream butter and sugar, add eggs well beaten, stir in flour, then  $\frac{1}{2}$  pint of milk very gently. Bake in a slow oven for 35 minutes.

—Mrs. W. E. Heuzenroeder

### RHUBARB ROLL

Half lb. S.R. flour, 4 ozs. butter, 1 dessertspoon sugar, 1 pinch salt. Rub butter into flour, add sugar, also salt, and mix with cold water. Roll out thin and serve with rhubarb cut in very small pieces (raw fruit). Sprinkle with sugar and a little ground ginger. Roll up like a jam roll and brush with white of egg, but milk will do, and sprinkle with the castor sugar and bake a nice brown. Good dripping will do instead of butter.

—Mrs. F. Salter

### RAISIN PUFFS

Pour 1 cup of boiling milk over 2 cups of stale crumbs; when cold add  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 2 well-beaten eggs, 1 cup chopped raisins. Mix well, brush some small moulds or cups with butter, and put in mixture. Bake 30 minutes in moderate oven. Turn out and serve with thin custard sauce.

—Ada Kroemer

### RHUBARB PUDDING

Beat 2 ozs. butter, 2 ozs. sugar to a cream, add 1 well-whipped egg and continue beating for a few minutes, then lightly stir in 4 ozs. S.R. flour, and about 2 tablespoons lemon essence. Have the stewed rhubarb ready in a well-greased baking dish, pour the mixture over it. Bake in a moderate oven for about 20 minutes. Sprinkle with castor sugar before serving with custard.

—Mrs. O. B. Zilm, Tanunda

### RICE AND APPLE CUSTARD PUDDING

Put some boiled rice in a pie dish, slice apples on top of rice, sprinkle sugar and put lumps of butter on top, make a custard

of 2 eggs, 1 tablespoon sugar, pinch of salt, 2 small cups of milk, beat well and pour on top of rice and apples, put in a moderate oven and bake until set and a nice brown. —Mrs. E. Schrapel

#### WAFER PUDDING

Four ozs. flour, 2 ozs. butter, 2 eggs, 1 teaspoon baking powder. Rub the butter into the flour, add the eggs well beaten with  $\frac{1}{2}$  pint milk. Bake on saucers, and when cooked put jam in and clap over together. Serve hot. —Mrs. A. Boehm, Tanunda

### BOILED PUDDINGS

#### APPLE SNOWBALLS

Ingredients: Two cupfuls rice, apples, moist sugar, cloves. Method: Boil the rice in milk until three-parts done, then strain it off. Pare and core apples without dividing them. Put a small quantity of sugar and a clove into each apple, put the rice around them, and tie each ball separately in a cloth. Boil until apples are tender, then remove cloths, and serve. Time required for boiling apples is about half an hour. —Miss Dora Zilm, Tanunda

#### ALEXANDRA PUDDING

Two cups flour,  $\frac{1}{2}$  cup sugar, 2 tablespoons jam, 2 eggs,  $\frac{1}{2}$  teaspoon carb. soda,  $\frac{1}{2}$  cup milk, butter size of a walnut. Rub butter into flour, mix in other dry ingredients, add eggs and milk. Boil 1 hour. —Mrs. Hurst

#### BREAD PUDDING

Half a pint of milk, 1 egg,  $\frac{1}{2}$  teacup bread crumbs, sugar and nutmeg. Boil the milk and pour it boiling over the bread crumbs, and let them cool; beat finely and add the egg, the yolk and white separately, add a little sugar and grated nutmeg; butter a small basin, pour in the mixture, tie a buttered paper over, tie it in a cloth, and boil for 20 minutes. —Mrs. Miller, Tanunda

#### BOILED SPONGE CAKE

Half a cup of butter, mix with  $\frac{1}{2}$  cup sugar, add 2 eggs,  $1\frac{1}{2}$  cups S.R. flour,  $\frac{1}{2}$  cup milk, a little flavouring; steam for 2 hours. —Miss M. Graue, Tanunda

#### BROWN PUDDING

Two eggs, weight of 2 eggs in butter, weight of 1 egg in sugar, 4 ozs. bread crumbs, 1 tablespoon raspberry jam, 1 tablespoon flour, 1 level teaspoon of carb. soda, 1 cup mixed fruit, seeded raisins, and dates, stoned and cut up. Cream butter and sugar, add beaten eggs, then bread crumbs, flour and fruit. Mix soda well in the jam, and add to mixture. Boil in cloth; steam  $1\frac{1}{2}$  hours. Serve with custard sauce, flavour with vanilla or brandy. Any other fruit or jam may be used, or if liked, it may be made without fruit. —Mrs. Alb. Keil, Tanunda

#### BROKEN HILL PUDDING

Two cups flour, 1 cup sugar, 1 cup currants, dates or figs, 1 large tablespoon butter, 1 dessertspoon carb. soda dissolved in 1 cup boiling water, a little essence of lemon and lemon peel. Mix together and boil or steam in basin for  $2\frac{1}{2}$  hours. —Mrs. J. Laycock, Tanunda



### BOILED APRICOT PUDDING

Make a good suet crust, line a basin and lay in  $\frac{1}{4}$  lb. soaked apricots in layers with sugar, add a little of the juice. Cover with paste and boil 2 hours. Serve with custard or cream.

—Mrs. F. Goers

### BROWN PUDDING (No. 2)

Quarter lb. butter,  $\frac{1}{4}$  lb. castor sugar,  $\frac{1}{4}$  lb. flour,  $\frac{1}{2}$  teaspoon carb. soda, 1 tablespoon jam or marmalade, 2 eggs. Mix with a little milk, and a pinch of salt. Beat yolks and whites separate. Steam 2 hours.

—Mrs. Alb. Keil

### BATTER PUDDING

One cup S.R. flour, 1 dessertspoon butter, 1 dessertspoon sugar, 1 egg beaten into a breakfast cup of milk. Mix to the consistency of scones. Steam for 30 minutes. Can be eaten with butter or sugar, or jam.

—Mrs. W. E. Heuzenroeder

### BOILED FRUIT PUDDING

One cup flour, 1 cup bread crumbs, 1 cup suet (chopped),  $\frac{1}{2}$  cup sugar, 1 cup sultanas and currants, 1 cup milk, in which  $1\frac{1}{2}$  teaspoons carb. soda has been dissolved, a little nutmeg, essence of lemon, or any flavouring if desired. Boil 3 hours, and serve with custard sauce. The recipe is sufficient for eight persons.

—M. Chinner, Foster Street, Parkside

### CHURCH PUDDING

Half cup dates or raisins,  $\frac{1}{2}$  cup suet,  $\frac{1}{2}$  cup sugar, 1 cup flour,  $\frac{1}{4}$  cup milk, and 1 teaspoonful baking soda. Stir all well together and boil for 2 hours.

—Mrs. Ernst Liersch

### CHURCH PUDDING

One cup suet, 2 cups flour, 1 cup sugar, 2 cups raisins or currants, 1 cup milk, 2 teaspoons carb. soda in milk, a little nutmeg, mixed spice, cinnamon, pinch salt. Damp a cloth, sprinkle with flour; boil for 3 hours.

—Margaret Nietschke, Truro

### CARROT PUDDING (Very Good)

Cream  $\frac{1}{4}$  lb. butter, add  $\frac{1}{2}$  lb. sugar, yolks of 6 eggs, 1 lb. grated carrots (raw), 1 large cup raisins, 1 lb. flour and lastly the stiffly beaten whites. Boil the pudding for 3 hours; serve with custard.

—Miss E. Basedow, Kent Town

### CURRANT PUDDING

Two cups flour, 1 cup sugar, 1 cup suet, 1 cup currants,  $1\frac{1}{2}$  cups milk, 2 teaspoons carb. soda, 1 teaspoon essence of lemon, 1 egg, and a little nutmeg. Method: Mix all the dry ingredients well together, beat egg well with essence of lemon, mix soda in milk, stir well together, and boil for 3 hours. Serve with brandy sauce.

—C. H. Gramp, Rowland Flat

### CANARY PUDDING

The weight of 3 eggs in sugar and butter, the weight of 2 eggs in flour, rind and juice of a lemon, 3 eggs. Mode: Beat butter and sugar together, add eggs well beaten, add flour. Beat all well together and put into buttered moulds. Boil 2 hours.

—Miss Clemence, Adelaide

### CHRISTMAS PUDDING

One and a half lbs. stoned raisins,  $\frac{1}{2}$  lb. currants, 1 lb. sultanas,  $\frac{1}{2}$  lb. mixed peel,  $\frac{3}{4}$  lb. bread crumbs,  $\frac{3}{4}$  lb. suet,  $\frac{1}{2}$  oz. salt mixed with suet, 1 lb. apples, 1 lb. brown syrup, 1 lb. sugar,  $\frac{1}{2}$  lb. flour, 2 ozs. almonds (whole), 1 small lemon boiled, 1 grated rind and juice of lemon, 1 small nutmeg grated, 1 teaspoon ground ginger, 1 teaspoonful mace, flavour with essence of vanilla and a few drops of bitter almonds, 8 eggs, 1 wine glass brandy. Blend all dry ingredients over night, also boil lemon minced small and the juice and rind of other lemon together with bitter almonds, vanilla and brandy. The following morning beat up the eggs, add the warm syrup and apples minced small, and all other ingredients. Boil pudding fast for 8 hours. When pudding is required boil for another hour and serve with brandy sauce.

—S. Seppelt, Seppeltsfield

### DATE PUDDING

One cup each of suet, bread crumbs, flour, sugar, and apples chopped fine, 2 cups dates, 2 eggs, and enough milk to mix. Boil  $3\frac{1}{2}$  hours.

—Mrs. L. S. Duncan, Tanunda

### DATE PUDDING

One cup bread crumbs, 1 cup flour, 1 cup milk, 1 cup sugar, 1 tablespoon butter or dripping, 2 teaspoons carb. soda, 1 egg, 1 cup chopped dates. Put butter in saucepan to melt, add the milk to it, also beaten egg. Mix soda with spoonful of water and put in saucepan. Don't let mixture boil, only warm it, and add to dry ingredients. Mix well. This may either be boiled in a floured cloth, or steamed for 2 hours.

—Mrs. U. R. Heinze, Tanunda

### ECONOMICAL PUDDING

One cup flour,  $\frac{1}{2}$  cup sugar, 1 cup currants, 1 teaspoon carb. soda (flat), 1 teaspoonful mixed spice, a little lemon peel and chopped almonds, 1 tablespoon of butter in a teacupful of boiling water. Mix the dry ingredients first. Tie in a floured cloth. Boil 2 hours.

—Mrs. C. H. Minge, Tanunda

### ECONOMICAL PLUM PUDDING

Rub together 1 tablespoon of butter, 2 of sugar, and 1 cup of S.R. flour. Then add 1 cup of dates or raisins, or both if liked,  $\frac{1}{2}$  teaspoon mixed spice, lastly add 1 teaspoon carb. soda mixed in 1 cup of boiling water. Pour into a greased mould and steam for  $2\frac{1}{2}$  hours. This pudding is delicious served with a custard sauce.

—Mrs. F. Goers

### EGYPTIAN PUDDING

One cup flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup chopped dates, 3 tablespoons suet, good tablespoon jam, pinch salt, 1 teaspoon mixed spice, small cup milk with 1 teaspoon carb. soda in it. Put into mould and boil 3 hours.

—S. W., Kapunda

### FIVE-CUP PUDDING

One cup plain flour, 1 cup sugar, 1 cup suet, 1 cup currants or any kind of dried fruit, 1 cup milk, 1 teaspoon carb. soda, a pinch of salt. Mix all together and boil for 4 hours.

—Mrs. F. E. Dodson, Tanunda

### JAM ROLY-POLY

Quarter lb. bread crumbs,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. suet,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon baking powder, water to mix. Place the flour and

bread crumbs in a bowl with salt and baking powder, add the finely chopped suet. Mix to a stiff paste with water. Turn out on to a floured board and roll into a long narrow strip. Spread with jam, keeping away from the edge of the pastry. Roll up and seal ends, and fasten in a floured cloth which has been previously scalded. Tie the ends securely with string. Place on a plate in a saucepan of boiling water, and boil for 2 hours. Serve with custard.

—Miss Elsie Haese, Lyndoch

### **KALINGALE PUDDING**

Two eggs, their weight in flour, sugar, and butter, 1 tablespoon jam (raspberry or marmalade),  $\frac{1}{2}$  teaspoon baking soda. Mix rather thin, add a little milk if needed. Boil for 2 hours.

—O. Koch, Rowland Flat

### **LIGHT PLUM PUDDING**

Soak 1 tablespoon sago in a cup of milk a few hours before making pudding, 1 tablespoon of butter or dripping beaten to a cream with a cup of sugar, then add the sago with a little more milk,  $1\frac{1}{2}$  cups plain flour, 1 cup stoned raisins or currants, 1 teaspoon carb. soda dissolved in a little milk, and a little salt. Put in a greased mould and boil 2 hours. —Mrs. W. Barlow, Exeter

### **MARMALADE PUDDING**

Half cup suet or 1 tablespoon butter, 1 tablespoon sugar,  $\frac{1}{2}$  cup marmalade, mix together, then add  $1\frac{1}{2}$  cups of flour and 1 teaspoon carb. soda in 1 cup of milk. Boil 4 hours. —Mrs. G. Tummel

### **MARGERITE PUDDING**

Grease a plain mould or basin, and place a nice quantity of jam in the bottom. Make a batter with 2 cups flour, 1 cup sugar, 4 ozs. butter melted, 2 eggs, 1 cup milk, 1 small teaspoon baking soda, 2 teaspoons cream of tartar. Mix soda in flour; pour this into the mould over the jam, then cover up. Boil for 2 hours.

—Mrs. A. Liersch, Bethany

### **PINEAPPLE PUDDING**

Half lb. pineapple, 6 ozs. flour, 6 ozs. castor sugar, 4 ozs. butter, 4 eggs, 1 pint milk. Put sugar, butter, and milk into an enamelled saucepan, and when they simmer remove the pan from the fire, and stir in the flour gradually and smoothly, stir over the fire for 5 minutes, and again remove, then add eggs one by one, and the pineapple, which must be cut small. The contents of saucepan should then be turned into a well-buttered mould. Cover with a piece of buttered paper, and steam for  $1\frac{1}{2}$  hours.

—Mrs. J. Bogner, Tanunda

### **PLUM PUDDING WITHOUT EGGS**

Three-quarter lb. flour,  $\frac{1}{2}$  cup sugar, dripping (size of large egg),  $\frac{1}{2}$  saltspoon cinnamon,  $\frac{1}{2}$  saltspoon nutmeg,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar, 2 ozs. raisins (seeded), 1 tablespoon honey. Rub dripping into flour, add sugar, spices, cream of tartar and carb. soda, add raisins (previously cleaned and washed), also honey. Mix with sufficient milk to make a firm mixture. Then put into well-greased pudding mould and steam for about 3 hours. Serve with milk sauce flavoured with brandy or serve with wine sauce.

—Mrs. W. Gursansky, Tanunda

### PLUM PUDDING

Half lb. butter or lard,  $1\frac{1}{2}$  cups sugar, 4 eggs, 1 cup milk, 3 cups flour, 1 cup currants, sultanas, and raisins, 1 teaspoon mixed spice, 1 teaspoon cinnamon and nutmeg, lemon peel and essence of lemon, 1 heaped teaspoon carb. soda. Boil in a cloth or basin 4 hours.

—A. E. Schulz

### PLAIN PLUM PUDDING WITHOUT EGGS

One cup flour, 1 cup bread crumbs, 1 cup suet, 1 cup currants,  $\frac{1}{2}$  cup sugar, 1 teaspoon carb. soda,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  nutmeg grated. Mix with a cup of sour milk, and boil three hours. If you have no sour milk, put a pinch of acid in a cup of sweet, as the milk must be sour.

—Mrs. C. von Bertouch, Unley

### PLAIN PUDDING

One dessertspoon butter, 1 dessertspoonful sugar, 1 egg beaten into a breakfast cup and filled with milk, 1 cup S.R. flour, little salt. Beat butter and sugar to a cream, add egg with milk well beaten, then flour with salt. Steam for  $2\frac{1}{2}$  hours. To be served with golden syrup or jam.

—Mrs. C. A. L. Virgo, Nuriootpa

### PLUM PUDDING (Small)

One teacup sugar, 1 teacup suet or butter, 1 teacup flour, 1 teacup bread crumbs, 2 eggs, a pinch of salt, 1 teaspoon mixed spice, 1 teacup raisins, 1 teacup currants, add milk to mix stiff. Mix dry ingredients and let stand for a little. Add milk and eggs last. Boil in a buttered basin for 3 hours. Add a little cream of tartar if liked.

—Miss Melva Keil, Krondorf

### PLUM PUDDING

One lb. currants, 1 lb. raisins, 1 lb. sugar, 1 lb. suet or butter,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. bread crumbs, 1 lb. flour,  $\frac{1}{2}$  packet mixed spice, 1 tablespoonful baking powder, 8 or 9 eggs, nobbler brandy. This is enough for 20 persons. Boil 6 hours.

—Miss S. Wundke

### PLUM PUDDING

Three cups flour,  $\frac{3}{4}$  cup lard or dripping,  $\frac{1}{4}$  cup butter. Rub dripping and butter into flour, then add 1 cup sugar, 2 eggs, 1 teaspoon mixed spice,  $\frac{1}{2}$  nutmeg, 1 teaspoon cinnamon, a pinch of salt, 1 cup currants,  $\frac{1}{2}$  cup sultanas,  $\frac{1}{2}$  cup milk, 1 teaspoon carb. soda, essence of lemon. Steam 3 hours.

—Mrs. F. A. Schliebs

### PLUM PUDDING

Two cups flour, 1 cup sugar, 2 cups currants, 2 cups sultanas,  $\frac{1}{2}$  cup butter (rub into flour), 1 teaspoon carb. soda, 2 eggs, a little mixed spice, nutmeg and milk, also a glass of wine is very delicious.

—Mrs. H. Steicke

### PLAIN PUDDING

Four cups flour, 2 cups sugar,  $1\frac{1}{2}$  cups cream, little cinnamon, 1 tablespoon carb. soda, 3 eggs, a little salt, currants and sultanas if liked, a little milk. Put in a buttered basin and boil for 2 hours.

—Miss Melva Keil, Krondorf

### PLUM PUDDING

Two ozs. flour, 2 ozs. bread crumbs,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. beef suet,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. currants, lemon peel,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon carb. soda. Mix ingredients and add 2 eggs well beaten. Boil 2 or 3 hours.

—L. Hoffmann

### PLUM PUDDING

Two cups flour, 1 cup sugar, little salt, 3 dessertspoons melted butter or dripping, 1 teaspoon carb. soda,  $\frac{1}{4}$  packet mixed spice, 1 tablespoonful dark plum jam, a little lemon peel, 1 cup currants, milk to mix. Boil  $2\frac{1}{2}$  to 3 hours. —Mrs. Con. Riedel

### RED CAPS

One tablespoon butter,  $\frac{1}{2}$  small cup sugar, 1 small cup flour,  $\frac{1}{4}$  teaspoonful baking powder, a pinch of salt,  $\frac{1}{4}$  tablespoonsful jam, 2 eggs. Soften the butter in a basin, add the sugar and beat well, break in eggs and beat well again, mix the flour, baking powder and salt together and stir into the mixture. Have 4 large cups buttered. Put a tablespoonful of apricot jam in each, half fill the cups with the mixture, place them in a stewpan with about an inch of boiling water and steam for half an hour. Serve with custard sauce. —Mrs. F. W. Hoffmann, Tanunda

### RICH CHRISTMAS PUDDING

One lb. bread crumbs, 1 lb. suet, 1 lb. raisins, 1 lb. currants, 1 lb. sultanas,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. candied peel, spice to taste, 14 eggs, and 1 gill of brandy. Boil 10 hours. Method: Crumble the bread, add suet chopped fine, then fruit and candied peel, spice, sugar. Mix all together, then add eggs, brandy, and mix very well. —Mrs. W. Touhy, Tanunda

### RICH PLUM PUDDING

One lb. currants, 1 lb. raisins, 1 lb. sugar, 1 lb. suet,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. bread crumbs, 1 lb. flour,  $\frac{1}{2}$  packet mixed spice, 2 teaspoons baking powder, 8 eggs, and a nobbler of brandy. Steam 4 hours. Serve with custard sauce.

—Miss A. L. Schiller, "Hill View," Tanunda

### RASPBERRY PUDDING

Two eggs, their weight (without shells) in flour, sugar and butter, 2 tablespoonsful raspberry jam, 1 small teaspoonful carb. soda. Beat all together. Steam for 3 hours. —R. E. Schrapel

### STEAMED CHOCOLATE PUDDING

One cup sugar, 2 eggs, 2 tablespoons butter, 2 cups S.R. flour, 1 cup milk, 2 tablespoons chocolate, pinch salt. Put chocolate in last, soaked in hot water. Steam 2 hours. Serve with sauce.

—H. Koch, Rowland Flat

### SAGO AVOKA

Large cup sago soaked 2 hours, large cup bread crumbs, large cup sugar, medium cup milk,  $1\frac{1}{2}$  cups water, and 1 teaspoon carb. soda mixed, large tablespoon butter melted, cup of dates or sultanas, 2 eggs, 1 cup milk. Place in greased basin and steam for 3 to 4 hours. —V. B. Schulz, Rowland Flat

### SPONGE PUDDING

One cup sugar,  $\frac{3}{4}$  cup butter, 3 eggs, 1 cup milk, 2 cups S.R. flour, flavouring vanilla or essence of lemon. Beat butter and sugar to a cream, add eggs, milk, and then flour. Put in a well-buttered pudding mould, and steam 2 hours. Serve with sweet sauce flavoured with vanilla. —Miss K. Freestun, Tanunda

### SAGO PLUM PUDDING

Two tablespoons sago soaked in a breakfast cup of milk over night,  $\frac{1}{2}$  cup sugar, 1 big cup raisins, lightly fill 1 cup of bread crumbs, 1 teaspoon butter, 1 small teaspoon soda soaked in about a dessertspoon milk. Steam 3 hours in a well-buttered mould.

—E. M. Jacob, Rowland Flat

### SAGO PLUM PUDDING

Four tablespoons sago, 1 tablespoon butter, 1 cup milk, 1 cup sugar, 1 cup raisins or dates, 1 cup bread crumbs, 1 dessertspoon carb. soda. Method: Soak the sago 1 hour, mix ingredients, add the sago, and steam 3 hours.

—Miss Marie Wilksch, Tanunda

### STEAMED SAGO PUDDING

Soak 1 cup of sago over night; add 1 cup raisins or currants, 1 cup bread crumbs, 1 cup sugar, 1 cup milk, 2 eggs, 1 tablespoon butter, 1 teaspoon carb. soda. Mix all together and steam 3 hours.

—Miss F. Fritsche, Tanunda

### STEAMED FIG PUDDING (Original)

One teacup suet,  $\frac{1}{2}$  teacup sugar,  $\frac{3}{4}$  cup bread crumbs,  $\frac{1}{2}$  cup flour,  $1\frac{1}{2}$  cups fig jam, small teaspoon baking powder, large teaspoon ground ginger, salt to taste, 1 egg. Serve with sweet sauce or cream. Steam  $2\frac{1}{2}$  hours.

—Mrs. W. H. Jefferson, Union Bank, Naracoorte

### SAGO DATE PUDDING

One cup bread crumbs, 1 cup dates or raisins,  $\frac{1}{2}$  cup sugar, 2 tablespoons sago soaked in a cup of milk,  $\frac{1}{2}$  teaspoon soda, 2 ozs. melted butter, a little nutmeg or spice. Steam  $2\frac{1}{2}$  hours. Serve with sweet sauce or custard.

—Mrs. R. S. Hawke, Kapunda

### SPONGE PUDDING

Three cups flour, 1 cup butter,  $1\frac{1}{2}$  cups milk, 3 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 cup sugar. Boil for 2 hours.

—Mrs. H. T. Goers, Adelaide

### SPONGE PUDDING

Rub 6 ozs. butter into  $\frac{1}{2}$  lb. flour in which a dessertspoon of ground ginger and 3 ozs. brown sugar have been added. Add 1 teaspoon milk, and beat all together into a soft batter. Pour into a buttered basin, and boil  $2\frac{1}{2}$  hours. Serve with sweet sauce.

—Miss S. Sobels, Tanunda

### SIX-CUP PUDDING

Take 1 cup each of raspberry jam, sugar, flour, bread crumbs, suet and sultanas, 1 teaspoon soda dissolved in warm milk or water. Mix, adding soda and milk last. Steam for 3 to 4 hours and serve with sauce.

—Mrs. H. Steicke

### SAGO PLUM PUDDING

Pour 1 pint milk on 1 cupful sago; allow it to stand over night, then add 2 cups bread crumbs, 2 cups sultanas,  $1\frac{1}{2}$  cups sugar, 4 ozs. butter and dripping mixed, 1 or 2 eggs, 1 teaspoon soda, a pinch of salt. Mix well together and steam  $3\frac{1}{2}$  hours.

—Miss M. Lindner, Tanunda

### STEAMED PINEAPPLE PUDDING

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs, 6 ozs. S.R. flour, 1 tin grated pineapple. Steam 2 hours. Strain pineapple and use juice for sauce

—S. Seppelt, Seppeltsfeld

### **TREACLE DUFF**

Half teaspoon baking powder,  $\frac{1}{2}$  teaspoon ground ginger, 2 eggs, 2 teaspoons treacle, weight of 1 egg in sugar, weight of 2 eggs in flour and margarine. Beat margarine and sugar to a cream. Add the flour and well-beaten eggs alternately, then stir in the treacle, ground ginger, and lastly the baking powder. Pour into a greased mould, and steam for  $1\frac{1}{2}$  hours. Serve with sweet sauce.

—Mrs. O. B. Zilm, Tanunda

### **THIRTY-MINUTE PUDDING**

One cup S.R. flour, a pinch of salt, 1 dessertspoonful each of butter and sugar, 1 egg beaten into a cup, and cup then filled with milk. Method: Use ingredients in above order. Mix to consistency of scones. Steam in buttered basin for 30 minutes. Serve with golden syrup or jam and cream.

—Mrs. C. Preece

### **TREACLE PUDDING**

Two eggs, their weight in butter and flour, the weight of 1 egg in brown sugar,  $\frac{1}{2}$  teaspoon soda, 2 tablespoons treacle. Cream the butter and sugar, add treacle, beat the eggs well. Mix the soda well in the flour, gradually work in flour and eggs to the creamed butter and sugar, beat well. Fill a well-greased mould three-parts full with the mixture, cover with greased paper, and steam 1 hour. Turn out and serve with custard sauce.

—Mrs. W. Seppelt, Seppeltsfield

### **TREACLE PUDDING**

Two cups flour, 4 tablespoons sugar,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 1 dessertspoon ground ginger, 2 tablespoons treacle, 1 cup milk. Steam in buttered mould for 2 hours, and serve with custard.

—Miss E. B. Brock, Tanunda

### **THORNTON PUDDING**

Two eggs, their weight in flour, weight of 1 egg in sugar and butter, 2 tablespoons raspberry or strawberry jam,  $\frac{1}{2}$  teaspoon carb. soda. Cream the butter and sugar, mix soda well in the flour, beat eggs well, add the eggs and flour to the creamed butter and sugar, fill a well-greased mould three-parts full with the mixture. Steam  $\frac{1}{2}$  hour; serve with jam sauce.

—Mrs. W. Seppelt, Seppeltsfield

### **VICTORIA PUDDING**

One cup flour, 3 tablespoons sugar, 1 egg, 3 tablespoons jam,  $\frac{1}{2}$  teaspoon soda, 1 cup milk, 1 tablespoon butter, essence of lemon. Steam 2 hours in a mould.

—Miss E. Ahrens, Vine Vale

### **VICTORIA PUDDING**

Two eggs, their weight in flour and butter, and the weight of one in sugar. Beat butter to a cream with the sugar, add the eggs well beaten, stir in the flour, then add 2 tablespoons raspberry jam; at the very last  $\frac{1}{2}$  teaspoon carb. soda well beaten. Boil  $1\frac{1}{2}$  hours.

—Mrs. A. Boesenberg, Tanunda

### **WATER PUDDING**

Take 2 cups flour, 1 cup sugar, 1 cup sultanas or currants, 1 tablespoon lemon peel chopped fine, 1 teaspoon mixed spice,  $\frac{1}{2}$  teaspoon salt. Mix dry ingredients, then 1 tablespoon dripping or butter in a cup with boiling water, take another cup of cold water with 1 teaspoon carb. soda dissolved in it; mix these with dry ingredients, let stand over night or longer; boil 4 hours.

—Miss F. O. Tummel

### WASHINGTON PUDDING

Three eggs, the weight of 3 eggs in flour, 2 in sugar, 2 in butter, 2 tablespoons apricot jam. Melt the butter into a cream, beat the eggs and sugar, mix the butter and flour together, and a pinch of soda, and boil 1½ hours. —Mrs. E. B. Grocke, Krondorf

### WAR-TIME PLUM PUDDING

Half oz. flour, 6 ozs. raisins, 6 ozs. currants, 4 ozs. suet, 4 ozs. brown sugar, 4 ozs. mashed carrot, 4 ozs. mashed potatoes, 1 tablespoon treacle, 1 oz. lemon peel, 1 oz. citron peel. Boil as usual for a pudding of this size. —Mrs. J. S. Pearce, Kapunda

### YANKEE PUDDING

Take 1 egg, its weight in butter, flour, and bread crumbs, 1 dessertspoon golden syrup, ½ teaspoon carb. soda. Beat butter and egg, dissolve soda in little warm milk, add flour and other ingredients, mix well, and steam in a buttered mould or basin for 1½ hours. —N. M. Clatworthy, Westbourne Park



## COLD PUDDINGS

### APPLE SPONGE

Two dessertspoons gelatine, 1 lb. apples, 2 cups water, 4 dessertspoons sugar, 1 lemon, 2 eggs (whites only). Directions: Cook apples until tender, with water and grated lemon rind, pass through a sieve, add the juice of lemon, with the gelatine dissolved in a little of the hot liquid. When cold whisk in whites of eggs, beaten stiff, then place in mould to set, or pile roughly in glass dish. Serve with custard or whipped cream.

—Miss Viola Kleemann, Tanunda



### APPLE SNOW

Take 3 large cooking apples, remove the skin and pass the pulp through a sieve. Beat the whites of 2 eggs to a stiff froth, and by degrees add 3 ozs. sugar, then add the apple pulp, and beat till it is light and soft like snow. Pile it roughly on a dish and serve with whipped cream.

—Mrs. W. E. Heuzenroeder

### ANGEL CREAM

One pint new milk,  $\frac{1}{2}$  cup sugar, 3 heaped teaspoons cornflour, 2 eggs (the whites only). Dissolve the cornflour in a little of the milk, and stir it smooth into the boiling milk and sugar until it thickens, then add the whipped whites of eggs after it has cooled a little, and add what flavouring you like. Serve with custard when cold.

—M. Treloar, Parkside

### APPLE SNOW (Cold)

Mix medium-sized apples,  $\frac{1}{2}$  lb. castor sugar, the whites of 4 eggs, juice of half a lemon; peel, core, and cut up the apples, put them into a wet stewpan with the lemon juice, and cook slowly to a soft pulp. Rub through a sieve, add the sugar and the beaten whites of eggs, and beat all together until the mixture is a stiff white cream. Pile in a glass dish and garnish with sliced bananas. Sprinkle with lemon juice. Serve with custard made of yolks of eggs. Very nice summer pudding.

—Mrs. F. Homburg

### APPLE SPONGE

Cook 1 lb. apples with 2 cups water and grated rind of half a lemon until tender; pass through a colander, add juice of one lemon and 2 dessertspoons ground gelatine to the hot liquid. Stir until dissolved. Let stand until cold and setting. Beat 2 whites of eggs until stiff; add to the apples, whisk until getting stiff, put into glass dish, also add 4 dessertspoons sugar. Take 2 table-spoons sweet, thick cream, and 2 tablespoons fruit jelly; beat until thick, spread on top when set. Serve with the following sauce: Put 2 cups milk on to boil with a piece of lemon rind. Take a level teaspoonful of cornflour, mix with a little cold milk, add to boiling milk. Beat 2 egg yolks with 1 tablespoonful of water in a basin. Add milk mixture slowly, to this add sugar to taste, pinch salt; pour back into saucepan, stir over fire until thick, do not boil.

—Mrs. J. Obst

### BANANA TRIFLE

Cut a sponge cake in thin slices and spread each slice with apricot or raspberry jam. If liked, a little wine may be poured over the sponge cakes. Peel some bananas, and cut in rounds. Put a layer of cake in a dish. Pour over some custard about  $\frac{1}{4}$  in. thick,  $\frac{1}{2}$  in. or so of bananas, and a little lemon juice. Another layer of custard, and a layer of bananas. Decorate with whipped cream and a few rounds of bananas.

—Mrs. U. R. Heinze, Tanunda

### BANANAS IN JELLY

Three dessertspoons Davis gelatine, 3 cups hot water, 3 lemons, 6 dessertspoons sugar, 8 bananas. Wet a mould and line with bananas cut into fine rings. Dissolve the gelatine and sugar in hot water, add the juice of the lemons and the finely grated rind of one. Strain, then pour over the bananas. Place aside to set.

—Miss Dora Zilm, Tanunda

### **COCOANUT MOUND**

Peel and core 4 cooking apples and cut them in slices. Place them in a pie dish with half a cup of sugar sprinkled on top, a few dots of butter and a clove or two if liked. Then mix together a large cupful of bread crumbs and a large cupful of dessicated cocoanut; spread this over the apples, sprinkle a little sugar on top, and bake for  $\frac{1}{2}$  hour till golden on the top.

—Miss E. Basedow, Kent Town

### **COLOMBO SALAD**

Slice some bananas rather small, cut some strawberries in halves. Mix these together in a bowl with some castor sugar over them. Then cover with a good custard; when set put some whipped cream on the top of that. Decorate with jelly.

—Miss A. L. Schiller, "Hill View," Tanunda

### **CREAMED RICE (Cold)**

Take  $\frac{1}{2}$  cup rice, boil till tender with milk, not too thick, add a little salt, the yolks of 2 eggs beaten with sugar to taste. Bring gently to boil, add the beaten whites of eggs. When cold cover top with whipped cream. Very nice for summer pudding.

—Mrs. H. Brewster-Jones, Rose Park

### **CHERRY TRIFLE**

Cut little fingers of sponge cake and join two together with cherry jam. Arrange them in a deep glass dish, and soak well with the juice of stewed dark cherries, which flavour with a little almond essence. Pour over this  $\frac{1}{2}$  pint of fairly thick custard, flavoured with a little vanilla and almond essence. Decorate with whipped cream, sweetened and flavoured with ratafia, and a few stewed and stoned cherries. Serve with stewed cherries.

—Mrs. Alb. Keil

### **CHOCOLATE PUDDING**

One pint milk, 1 tablespoon cornflour, 2 eggs, 1 tablespoon chocolate, 2 tablespoons sugar, vanilla. Mix cornflour, chocolate and sugar together with a little milk. Boil remainder of milk, stir in mixture and allow to cook. Remove from fire, add yolks of eggs and vanilla. Pour into a greased pie dish and bake. Beat whites of eggs very stiff with 2 tablespoons of sugar, and when pudding is baked heap roughly on top, sprinkle with chocolate lightly, brown, and serve cold.

—Mrs. Alb. Keil

### **CHOCOLATE SHAPE**

Boil 1 pint milk and pour it on 4 or 6 ozs. grated chocolate, let it all cook 5 minutes, add  $\frac{1}{2}$  oz. gelatine. When this is dissolved and the mixture is fairly cool, stir in the yolks of 3 eggs, one at a time, and add 1 oz. sugar and a teaspoon of essence of vanilla. It may be poured into a mould and allowed to set. Serve with whipped cream, or stiffly beaten white of egg dusted with grated chocolate.

—Mrs. W. E. Heuzenroeder

### **COCOA MOULD BLANC MANGE**

Three dessertspoons cornflour, 1 pint milk,  $1\frac{1}{2}$  dessertspoons Bournville cocoa, pinch of salt, sugar and vanilla essence to taste. Mix cornflour and cocoa to a smooth paste with a little milk. Heat remainder of milk with salt and sugar added. Stir in cornflour, etc. Return to the fire and bring to the boil. Simmer gently for 10 minutes, stirring well all the time. Add essence to taste. Pour into wet mould and leave till set. Turn out and serve with stewed pears.

—Mrs. U. R. Heinze, Tanunda

### CARAMEL CUSTARD

Half cup sugar, 3 eggs (well beaten), 2 tablespoons cold water, 1½ pints milk, 1 tablespoon sugar. Boil the half cup sugar and cold water to a caramel, then pour into a mould and run around until all sides are covered. Beat eggs and 1 tablespoon sugar and milk all together and pour into mould; cover and steam 1 hour. On no account boil this custard; it may be steamed as follows: Put 1½ inches of water in saucepan and lay double thickness of paper on surface, then stand basin on.

### DATE JELLY

Soak ¾ lb. dates in 3 cups of water for 2 hours. Drain and strain the water in which the dates were soaked, and put on the fire, adding 1½ cups granulated sugar. Take out stones, add dates to syrup, and cook till tender. Soak half box gelatine in little cold water, and stir into the water in which the dates are being cooked. When thoroughly dissolved, pour the whole into a mould moistened with cold water, and set in a cool place. Serve with sugar and cream. Make day before use. —Mrs. Miller, Tanunda

### DAINTY APPLE DISH

Peel and core apples, make syrup of sugar and water, adding a little ginger, put on apples whole, taking care they do not touch each other, and stew them gently till tender. Lift them out with fish slice on flat dish till cool, then remove to glass or silver dish, and fill each apple in centre with whipped cream. —Imelda Smith, Railway Hotel, Kapunda

### ITALIAN CREAM

Whip well 1 pint fresh cream, add a large tablespoon castor sugar, 6 dessertspoons sherry, and the juice of a small lemon. Dissolve ½ oz. of gelatine in a little water, and stir well into the cream, then put in wet mould in a cool place.

—Mrs. E. E. Woods, Angaston

### HOCK PUDDING

Three cups milk, 1 cup sugar, flavour with vanilla, mix ½ small cup of maizena (with cold water), add maizena to boiling milk, add the above to well-beaten whites of 6 eggs. For Top: Yolks of 6 eggs, 1 small cup of sugar, beat well with 2 cups of wine (hock), juice and rind of 1 lemon. Stir over fire until it thickens; pour over pudding and let set. When cold place a layer of whipped cream on top.

—S. Seppelt, Seppeltsfield

### HONEYCOMB PUDDING

One oz. sheet gelatine, 2 cups new milk, 3 eggs, ½ cup sugar, lemon flavouring. Soak gelatine in milk with sugar. When dissolved put into saucepan, let it slowly come to a boil, then add yolks of eggs beaten; let it come to a boiling point, but it must not boil. Have ready whites of eggs well beaten to a stiff froth, add, stirring well, not over the fire, then put into wet mould.

—F. E. Marlin, Glenelg

### JELLY SPONGE TRIFLE

One packet crystals, 3 sponge cakes, ½ cup of sherry, hock or brandy. Dissolve the jelly crystals in a little less than 1 pint of boiling water. About 2 minutes later add the wine or brandy.

Stir well and pour over sponge cakes and let set. Custard:  $\frac{1}{2}$  pint milk, 1 egg,  $\frac{1}{2}$  deserts-*poon* cornflour, pinch of salt,  $\frac{1}{2}$  oz. sugar and vanilla essence. Dissolve 1 sheet of gelatine in a little cold water and add to the custard. When cold, pour over the jelly. Put whipped cream on top and decorate with a few preserved cherries or strawberries.

—Mrs. U. R. Heinze, Tanunda

### LEMON PUDDING

One cup white sugar, 1 lemon, 2 tablespoons arrowroot, 2 eggs, 1 deserts-*poon* butter. Bind the arrowroot with cold water, and grated rind and juice of the lemon, the yolks not beaten, and the sugar. Stir all into a pint of boiling water, and boil for 2 minutes. Then mix in the butter. Put into a pie dish, whisk the whites into a stiff froth, add 2 teaspoons sugar. Spread on top, and bake a few minutes. Serve cold.

—Miss Elsie Haese, Lyndoch

### LEMON PUDDING

Mix 2 good tablespoons of cornflour in a basin with a little water, add yolks of 2 eggs, 1 cup sugar, juice and grated rind of 2 lemons, mix together; add 1 pint boiling water, stirring for 4 minutes, add 1 tablespoon butter, then put into small moulds. Turn out and put a little cream and cherry juice around and a cherry on top.

—Mrs. B. H. Kleemann, Rowland Flat

### LEMON PUDDING

Take 1 cup bread crumbs, the grated rind of 1 lemon, the yolk of 1 egg,  $\frac{1}{2}$  cup sugar, and 1 pint milk. Bake for  $\frac{1}{2}$  hour in a good oven. Take the white of the egg and beat till stiff, adding  $\frac{1}{2}$  cup sugar and juice of 1 lemon, spread this over the pudding and brown lightly. Serve with custard. This is nice hot or cold.

—Mrs. Les. Francis

### LEMON SAGO

Three cups boiling water, 3 lemons,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup sago, 2 tablespoons golden syrup. Serve hot or cold with milk or cream.

—Miss Edna Schmitke

### LEMON SOUFFLE

Three tablespoons cornflour in 3 cups boiling water, 3 tablespoons sugar, juice of 1 $\frac{1}{2}$  lemons. Thicken over the fire, let cool, add whites of eggs (well beaten). Use 2 yolks of eggs for custard and pour round.

—Mrs. W. E. Heuzenroeder

### LEMON SNOW

Put into a saucepan juice of 2 or 3 lemons, 1 cup sugar, 2 tablespoons cornflour, mix a little and pour on, 1 pint boiling water (good measure), let simmer a minute and stand aside to cool, then add whites of 3 eggs beaten stiffly. Serve cold. Make a custard of the 3 yolks.

—Mrs. F. Parbs

### LEMON SNOW

Boil together  $\frac{1}{2}$  teacup of sago, 4 cups water, 1 cup sugar, and some finely pared lemon rind. When quite clear take off and add the juice of 3 lemons, and when almost cold add the well-beaten whites of 4 eggs. With the yolks make a custard.

—Mrs. J. A. Kowald, Tanunda

### LEMON MERINGUE PUDDING

Break up a thick slice of bread in a pint of milk, boil until soft. Beat up yolks of 2 eggs, add 1 small tablespoonful of sugar and grated rind of 1 lemon; mix with bread and milk, beat well, turn into a pie dish and bake for about 20 minutes. Take out of cover and leave to cool. Whisk whites of eggs to stiff froth, add tablespoon castor sugar, and, very carefully, juice of 1 lemon. Pour whisked egg on top of cool pudding and place in oven to brown slightly, about 5 minutes. Serve hot or cold.

—Mrs. H. Basedow

### ORANGE SNOW

Two dessertspoons gelatine, 4 or 6 oranges, 3 eggs, 3 table-spoons sugar, 1 lemon,  $1\frac{1}{2}$  cups water. Place gelatine and water in saucepan on fire; stir until dissolved. Add sugar, juice of oranges and 1 lemon (or a small piece of citric acid). Allow to cool, and then add the beaten whites of eggs, beat well until it looks like snow. Pile on glass dish and decorate with coloured jelly and serve with custard or cream.

—Viola Kleemann, Tanunda

### ORANGE CUSTARD

Cut up as many oranges as you require and sprinkle with sugar. Make a boiled custard and when cool pour over oranges.

—Mrs. J. Obst

### ORANGE CREAM

Four oranges, 1 lemon, pint milk,  $\frac{1}{4}$  lb. sugar, 1 oz. leaf gelatine. Put the very thin rind of the oranges into the milk with the sugar, bring to boiling point and let it simmer for 5 minutes. Then dissolve the gelatine in it. Strain and leave till nearly cold. Add by degrees the strained juice of the oranges and lemon and whisk till light and frothy.

—R. E. Schrapel

### ORANGE PUDDING

Peel and slice 5 large oranges. Lay them in dish and cover with a cup of sugar. Beat yolks of 3 eggs, 1 tablespoonful of sugar and 1 tablespoonful of cornflour, and boil in a pint of milk and pour over oranges. Beat whites of 3 eggs with a little sugar and spread on pudding and bake in oven for a few minutes and serve cold.

—Mrs. J. E. Swann, Angaston

### PINEAPPLE JELLY

One oz. gelatine, 1 pint water, sugar to taste, small piece of acid. Pour water over the ingredients and soak until gelatine is soft and thoroughly dissolved. When dissolved strain through a fine strainer. Add 1 tin pineapple and juice. Stir well, and set aside till firm.

—Miss G. Salter, Angaston

### PINEAPPLE CUSTARD

Melt 2 ozs. butter in a saucepan, stir in 2 ozs. plain flour, add  $\frac{1}{2}$  pint milk gradually, bring to a boil, stirring all the time, boil 2 minutes and then add the beaten yolks of 2 eggs, a little sugar to taste, a teacup of pineapple juice. Use  $\frac{1}{2}$  tin of pineapple cut into dices, put in bottom of glass dish and pour on the custard. When cold decorate with whipped cream and chopped walnuts.

—Mrs. F. Homburg

### PINEAPPLE AND BANANA TRIFLE

Take 6 large or 8 small bananas, 1 tin preserved pineapple, 1 stale sponge cake with jam between and 2 pints custard (4 cups).

Slice bananas lengthwise and lay in the bottom of dish, cover them with a few slices of the cake, pour over some custard, enough to cover it, as it soaks in, then put in a layer of pineapple, then cake, and cover with custard again. A layer of bananas and cake, and so on, till dish is full. Heap up pineapple on top and pour a little of the pineapple syrup on and cover with custard. Set aside till cool. This is very delicious.

—Miss Dora Zilm, Tanunda

#### **PEAR SPONGE**

Line a basin or mould with stale sponge cake. Fill centre with stewed or preserved pears and pour over it a pineapple or lemon jelly.

—Mrs. H. A. Hoffmann, Tanunda

#### **PINEAPPLE FUDGE**

Ingredients: One tin of pineapple, 1 packet of pineapple jelly crystals, and 2 eggs. Method: Line a dish with the pineapple cut in pieces, make a custard with the yolks of the eggs, and pour over the pineapple. Make a jelly with the syrup, adding enough water to make a pint. Beat whites of eggs to a stiff froth, and when the jelly begins to set, beat the whites into it and pour on top of custard and let set.

—Mrs. Alb. Hoffmann, Tanunda

#### **PASSION FRUIT CREAM**

The contents of 12 passion fruit, 6 ozs. sugar, a little cochineal, all mixed together. Soak  $\frac{1}{2}$  oz. gelatine, then pour on it 1 teacup of boiling water, add this to fruit, etc., and allow to partly set, whip  $\frac{1}{2}$  pint cream, and beat into the above mixture, pour into mould to set.

—Mrs. E. M. Heggie, Angaston

#### **PASSION FRUIT PUDDING**

Melt 1 teaspoonful of gelatine in a cupful of boiling water, add 1 cupful sugar, mix 1 tablespoonful of plain flour in a cupful of cold water. Add the juice of 2 oranges and 1 lemon. Bring all to the boil, and when nearly cold, add to the gelatine, then add the pulp of 6 or 8 passion fruit. To be eaten cold with cream or custard.

—L. E. Schrapel

#### **PINEAPPLE SPONGE**

One oz. gelatine, whites of 2 eggs, 4 to 6 ozs. sugar,  $\frac{1}{2}$  gill water, 1 pint preserved pineapple juice, and juice of 1 lemon. Dissolve gelatine and sugar in water in small saucepan. Mix with juice, and when cool whisk with the whites of eggs well beaten till mixture becomes quite spongy and drops slow and thick from a spoon. When set, turn out of basin and decorate with pieces of pineapple.

—Mrs. C. A. Pollitt, Tanunda

#### **PASSION FRUIT CREAM**

Dissolve  $\frac{1}{2}$  oz. gelatine, 5 ozs. sugar, juice of  $\frac{1}{2}$  lemon in 1 small cup of water. Boil gently for 5 minutes. When nearly cold add whites of 5 eggs, stiffly beaten, and when both are beaten stiff, add pulp of 12 passion fruit, which has been soaking a few minutes with 1oz. sugar. Beat all well and put into a mould to set. Make custard of yolks and serve with it.

—Mrs. F. Juttner sen., "Paranook," Tanunda

#### **POLKA PUDDING**

One and a half pints of milk, 2 tablespoons of arrowroot or cornflour, 2 eggs, 1 oz. butter,  $\frac{1}{2}$  cup sugar, flavouring, and salt. Mode: Mix the arrowroot smoothly with a little of the milk, and

put the rest on to boil. Beat the eggs well, add them to the mixed arrowroot. When the milk is nearly boiling stir in butter, sugar, eggs, and arrowroot. Stir well until it thickens, then put into a wet dish to set.

—Mrs. W. E. Heuzenroeder

### **RASPBERRY SAGO**

Take 1 cupful of sago,  $\frac{1}{4}$  cupful of sugar, place in a saucepan, add sufficient water to cover sago and sugar, let boil until thick, then take off the fire, add raspberry vinegar. Serve when cold with whipped cream and raspberry jam.

—Mrs. Wilfred Wuttke

### **SNOW PUDDING**

One pint milk, 3 ozs. bread crumbs, the grated rind of 1 lemon, the yolks of 3 eggs, 2 ozs. butter, sugar to taste. Cover the bottom of dish with any kind of preserved fruit, pour the mixture over it and bake 1 hour. Beat the whites of eggs with a little sugar to a stiff froth, and when pudding is done put this over it in lumps and put back in oven for a few minutes to brown. This pudding is very nice cold.

—Mrs. J. Lindner, Bethany

### **SNOW PUDDING (Very Good)**

Two tablespoons cornflour, 1 teacup sugar, juice of 2 lemons. Mix all together, then add 1 pint of boiling water (must be boiling), put on the fire till it comes to the boil, but do not let it boil. Add the whites of 3 eggs, beaten to a stiff froth, mix all well together and put in a good-sized mould. Serve cold with custard, made from the yolks of 3 eggs, a little sugar, and 1 pint milk. Boil to proper thickness.

—Miss Dora Zilm, Tanunda

### **SAGO CREAM**

Two cups milk, 2 tablespoons sugar, 2 tablespoons sago. Boil sago, milk, and sugar for 3 minutes, add slowly the yolks of 2 eggs, boil after the eggs are in for 1 minute, then put in the whites of eggs, well beaten. Flavour to taste, and pour in a mould to set.

—Mrs. W. E. Heuzenroeder

### **SPANISH CREAM**

Soak  $\frac{1}{4}$ -oz. sheet gelatine in 1 pint milk for  $\frac{1}{2}$  hour, add beaten yolks of 2 eggs, 2 tablespoons sugar, 1 teaspoon vanilla, whip whites of eggs to stiff froth, heat mixture, stirring, to nearly boiling point, take off fire, and stir whites of eggs in rapidly and thoroughly. Pour into wet mould to set. Make a pint of custard, and when the cream is turned out pour custard around it.

—Mrs. Rodney Cockburn, Malvern

### **SAGO CREAM**

Take a heaped tablespoon of sago with a cup of milk, boil 4 minutes. Beat well the yolks of 2 eggs, 2 tablespoons sugar and another cup of milk. Mix well with sago, and stir over fire until it is thick, take off fire and add whites of eggs, well beaten. Flavour.

—Mrs. H. G. Bartsch, Tanunda

### **TAPIOCA CREAM**

Soak 3 tablespoons tapioca in a cup of milk over night. Add barely a quart of milk and boil 20 minutes. Beat yolks of 3 eggs and stir well into the mixture. Whip whites of eggs very stiff, and add directly it is cooked. Flavour with vanilla. Serve cold with stewed or preserved fruit.

—Mrs. Alb. Keil

### TANGO TRIFLE

Sponge fingers, bananas, macaroons, 1 packet vanilla custard powder, cream, hundreds and thousands. Method: Put some sponge fingers together with jam, allow two for each trifle. Chop up and arrange in the bottom of Melba glasses. Moisten cakes with equal quantities of sherry and pineapple juice, cover with a layer of vanilla custard. Pile up with chopped banana, or chopped pineapple and banana. Cover with whipped cream and rim with macaroons or ratafias. Sprinkle with hundreds and thousands.

—Mrs. J. T. Kleemann, Tanunda

### TAPIOCA CREAM

Three tablespoons tapioca soaked in 1 cup of water over night. Take 4 cups of milk, put on to boil, when boiling add tapioca, boil 5 more minutes, add the yolks of 2 eggs, also essence of vanilla and sugar to taste, then add whites of eggs, well beaten, put over top. Serve when cold with strawberries and cream.

—Miss Ella Liersch

### TAPIOCA PUDDING

Soak  $\frac{1}{2}$  cup of tapioca over night in water. Next morning boil in milk and sugar until clear; empty into a mould. Beat well together 2 eggs, 1 cup sugar, rind and juice of 2 small lemons, add quart of water, put into a saucepan, and stir until it thickens; put over top of tapioca. Serve hot or cold.

—Mrs. W. Pearson, Goodwood

### VANILLA CUSTARD

Put on to heat a quart of milk with a pinch of carbonate soda in it; beat a cup of sugar and a tablespoon of cornflour into the yolks of 3 eggs, and pour gradually into the hot milk, stirring until it thickens; put into a glass dish. Whip the whites of the eggs to a standing froth, add a teaspoon of essence of vanilla, and beat it with the hot custard.

—Mrs. H. A. Dudley, Nuriootpa Post Office

### WINE PUDDING

Three cups water,  $\frac{1}{2}$  cup wine (port),  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup sago, a little cinnamon and cloves if liked. Boil all together till sago has dissolved, then pour into glass dish to set it. Serve with thin custard.

—Miss E. Eichele, Tanunda

## PANCAKES, etc.

### APPLE FRITTERS

Sift one and one-third cups flour, one and one-third teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt; add  $\frac{1}{2}$  cup sugar and two-thirds cup milk, and 2 well-beaten eggs. Then add peeled and cored apples cut in tiny slices, as many as liked. Put in tablespoons in boiling fat and fry till brown. Dust with icing sugar and serve hot.

—Mrs. Alb. Keil

### ARMER BITTER (PUDDING)

Cut pieces of stale bread  $1\frac{1}{2}$  inches thick into squares. Beat an egg and add enough milk to soak bread for  $\frac{1}{2}$  hour. Have pan three-quarter full of hot fat from which a blue smoke has started to come. Fry pieces of bread a golden brown, drain on brown paper, and sprinkle with sugar. Serve hot.

—Mrs. H. Brewster-Jones, Rose Park



### BANANA FRITTERS

Three large tablespoons S.R. flour, 1 egg,  $\frac{1}{2}$  pint milk, pinch salt. Mix the flour with the milk to a smooth batter, add the salt and egg, which has been previously well beaten. Peel and cut the bananas lengthwise, dip each side in the batter and fry in boiling lard until a nice brown. Serve immediately. Sliced apples in rounds are delicious instead of bananas. Peel and core apples and cut in a round about quarter of an inch thick.

—Mrs. F. Juttner sen., "Paranook," Tanunda

### CARROT PANCAKES

One cup S.R. flour, pinch salt, 1 beaten egg, 2 tablespoons butter,  $\frac{1}{2}$  cup milk, 1 cup mashed carrots. Scrape, wash and steam carrots till tender, sufficient to make a cupful when mashed. Stir butter into mixture while hot. Sift flour and salt, and make into batter with milk and egg, add carrots, beat till smooth, and cook like pancakes in hot fat in frying pan. —A. Rigby, Tanunda

### PANCAKES

Put 4 ozs. of flour in a basin, pinch of salt, 2 eggs, beat up well, adding 1 cup milk by degrees, then add 1 tablespoon oiled butter or 1 tablespoon nutrol oil. Mix well, let stand some time before using. Next melt a little lard in a frying pan. When a faint smoke rises from it, pour in enough batter to cover thinly the bottom of the pan. Fry a delicate brown underneath, then turn and fry on the other side. Sprinkle with sugar and roll up and serve with lemon. —Mrs. J. Obst

### PANCAKES

Make a batter of 1 cup of flour,  $\frac{1}{2}$  cup milk, and 1 egg. Beat until smooth and let stand  $\frac{1}{2}$  hour. Use a small frying pan in which heat a little lard or dripping, then pour in just enough batter to cover bottom of pan. Brown on both sides. Dust each pancake with castor sugar, and squeeze a few drops of lemon juice on each. Roll up and serve hot. If preferred can be eaten with jam and cream. —Mrs. Alb. Keil

### VENETIAN FRITTERS

Put 2 tablespoons rice into 1 cup milk and boil till tender. Peel and slice 4 middle-sized apples and put on to stew. Mix 2 tablespoons flour with 2 eggs, well beaten, 1 tablespoon butter, 1 tablespoon sugar, the grated rind of half a lemon. Beat all well and when apples and rice are cool, add them and mix well again. A few currants may be added, then drop in spoonful into boiling lard, and fry a golden brown; drain on white paper, and sprinkle with sugar and lemon juice, and send to the table immediately. —Mrs. F. Juttner, "Paranook," Tanunda

### WAFFLES

Two eggs, 2 teaspoons sugar, 1 cup milk, 1 cup flour, pinch of salt. Beat eggs, sugar, salt; add milk, flour, and whip all thoroughly. Heat waffle iron in boiling lard, then dip in mixture, being careful not to let it cover top of iron; place quickly into boiling lard, gently shaking until mixture leaves the iron. Turn when golden brown. Serve with Maple syrup, jam, and cream, or any sauce. —Mrs. C. A. Pollitt

# PASTRY

## APPLE AND DATE PIE

Make a short pastry, then roll out as for roly-poly. Slice 4 apples thinly over the pastry, juice of half a lemon,  $\frac{1}{2}$  lb. dates, and sugar enough to sweeten. Then roll up and put in a roasting dish and pour  $\frac{1}{2}$  pint of milk around the pudding and bake. Whilst baking, to keep from becoming too hard, pour a little milk over the pastry occasionally.

—Edna Schultz, “Dardalieth,” Tanunda

## APPLE TART

Three-quarter lb. flour, 3 yolks of eggs, 2 tablespoons sugar,  $\frac{1}{2}$  lb. butter, are made into a dough, pressed into the tart dish, with a rim 1 inch high around the edge, and baked a light brown. In the meantime 2 lbs. apples are peeled and sliced and stewed, with a little sugar and water. When cool they are put on tart and the following custard poured over and baked: Two yolks of eggs, 2 tablespoons sugar, the juice and grated rind of a lemon. Serve with a cup of cream, vanilla, and whites of 2 eggs, well beaten.

Mrs. M. Menz, Norwood

## APPLE PIE

Four cooking apples, peel and cut in quarters. Prepare  $\frac{1}{2}$  lb. of short pastry and roll thinly; wrap each portion of apple in a square of pastry and place in dish. Pour over a syrup made of 2 tablespoons of sugar, 2 tablespoons of golden syrup, melted in  $1\frac{1}{2}$  cups of water. Bake  $\frac{1}{2}$  hour and serve with custard.

—Mrs. T. Geyer, Tanunda

## APPLE TART

Mince some apples and add lemon rind and juice and sugar to taste. Roll out some good pastry and spread the mixture over it, cover with another layer of pastry, fasten edges well, brush over with milk, and sprinkle sugar and cinnamon on top. Bake in good oven.

## APPLE TART

Peel, core, and slice some apples, cover them half with water and boil till soft, then strain the apples and mash them up with a fork, adding some sugar to taste and a little nutmeg. Line a plate with short-crust pastry, fill in the apples, and cover with pastry. Bake in a hot oven. Serve with egg custard or sweet cream.

—Miss A. L. Schiller, “Hill View,” Tanunda

## TREACLE TART

Line a tin or enamel plate with short or flaky pastry. Put in a layer of each of the following ingredients: Bread crumbs, brown sugar, chopped sultanas, and golden syrup. Sprinkle very lightly with ground ginger, then squeeze a little lemon juice over the mixture. Cut and twist strips of pastry to form lattice pattern over tart. Bake in moderate oven until golden brown.

—Mrs. C. Preece

## FLAKY PASTRY

Half lb. flour, 2 ozs. clarified fat, 2 to 3 ozs. butter or lard, 1 gill water, pinch of salt, a few drops lemon juice. Method: Sift the flour and salt, mix fats together, and divide into four portions. Rub one portion into the flour, then add water and lemon juice, and mix to a paste. Knead well and roll out. Spread the second portion of the fat over two-thirds of the surface. Sprinkle lightly with flour and fold into three, the unbuttered end

first. Press the open ends of pastry together, half turn the pastry and roll out again; spread with fat as before. Repeat rolling and spreading till all the fat is used. Fold and roll once more without fat to size and shape required. —Mrs. W. G. Ahrens, Vine Vale

### SHORT CRUST

One lb. S.R. flour,  $\frac{1}{2}$  lb. dripping, salt, juice of 1 lemon, 1 teaspoon baking powder, mix with milk. Mode: Beat dripping to a cream with baking powder and lemon juice, then rub in flour and sufficient milk to mix. Very delicious for an apple pie.

—Mrs. H. Steicke

### SHORT PASTRY

Half lb. flour,  $\frac{1}{2}$  lb. butter, lard, or clarified fat,  $\frac{1}{2}$  teaspoon baking powder, about  $\frac{1}{2}$  gill water, pinch of salt, 1 teaspoon sugar if for sweet pastry. Method: Sift flour, baking powder, and salt, add sugar (if used), rub in fat well with the tips of the fingers. Mix to a stiff paste with the cold water, knead slightly. Roll to size and shape required.

—Mrs. W. G. Ahrens, Vine Vale

### COCOANUT TART

Two small cups of S.R. flour, enough butter or dripping to moisten flour, and a little sugar. Mix with 1 egg. Roll out very thin and line a sandwich tin with it and spread with jam for the filling. Take a small cup of sugar, 1 tablespoon of butter, juice of 1 lemon, 2 eggs. Mix all together and add 1 cup of coconut. Put on the tart and bake in a moderate oven.

—Miss A. L. Schiller, "Hill View," Tanunda

### SWISS TART (Delicious)

Two ozs. sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. plain flour, yolks of 2 eggs,  $\frac{1}{2}$  lb. apples,  $\frac{1}{2}$  pint cream. Rub sugar into butter, then add yolks and flour; knead well. Line side and bottom of cake tin (deep sandwich tin will do) and cook in moderate oven for  $\frac{1}{2}$  hour. When cool, put in the cooked apples, then the whipped cream, and the well-beaten whites of eggs, which have been sugared and flavoured with vanilla; pile on top. Put wee pieces of raspberry or strawberry jam all over the top to decorate. Do not put in the oven again.

—Mrs. F. Juttner sen., "Paranook," Tanunda

### RICH SHORT CRUST FOR PIES, ETC.

Take 8 ozs. S.R. flour, add to it a pinch of salt, and 1 tablespoonful of sugar. Then rub in very lightly, using the tips of your fingers only, 4 ozs. of butter. Now add the well-beaten yolk of a large egg, and when this has been well mixed in add enough cold water to mix to a stiff paste. Roll out at once and use.

—Ella Offe

### LEMON CREAM TARTLETS

Beat 2 ozs. castor sugar, 1 oz. butter to a cream, add the yolk of 1 egg, beaten, 2 ozs. sponge cake crumbs, and 1 dessertspoon flour, and  $\frac{1}{2}$  teaspoon grated rind of lemon. Whip white of egg until stiff, add to the mixture. Line patty pans with pastry, three-parts fill them with this mixture, and bake. Mix icing sugar sifted and lemon juice together, and put a little of this on each tartlet before serving.

—Mrs. J. Obst

### QUICKLY-MADE PUFF PASTE

Eight ozs. flour, 6 ozs. butter, squeeze lemon, water. Put flour into basin with pinch of salt, cut up butter into flour, then chop with a knife, mix into dough with water, roll out very thin,

fold over three times, and roll out three times. Filling for Tarts: One tablespoon golden syrup, 1 lump of butter, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon ginger, 2 teaspoons sugar, 2 tablespoons bread crumbs. Melt all together and put on puff paste and bake.

—Mrs. E. M. Heggie, Angaston

### BANBURY TART FOR DESSERT

Two apples, chopped very fine,  $\frac{1}{2}$  cup brown sugar, 1 handful of currants,  $\frac{1}{2}$  teaspoon cinnamon, and about a cupful of cake crumbs. Place this on plate or slide between two layers of pastry, and bake.

—Miss A. Graue



## Biscuits



### ANZAC BISCUITS

One cup sugar, 1 cup cocoanut chips, 1 cup rolled oats, 1 cup S.R. flour. Put 2 tablespoonsful water, 1 tablespoon golden syrup, and 2 ozs. butter in a saucepan and bring to a boil. Then add  $\frac{1}{2}$  teaspoon of baking soda. Pour over the dry ingredients while hot (care must be taken that it doesn't boil over), put teaspoonful of the mixture on greased slides and bake in slow oven 20 to 30 minutes.

—A. Heidenreich

### ALMOND FINGER BISCUITS

One lb. S.R. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, essence of lemon. Beat butter and sugar to a cream. Add dry ingredients and mix with eggs to a stiff paste. Roll out and cut into fingers. Brush with white of egg. Then sprinkle with sugar, cinnamon, and chopped almonds.

—Mrs. C. R. Wuttke, Tanunda

### ALMOND SHORTBREAD

One egg, 4 ozs. flour, 1 oz. cornflour, 2 ozs. castor sugar, 3 ozs. butter, 2 ozs. chopped almonds. Cream butter and sugar, beat in the yolk of the egg and half the almonds. Work in the flour and cornflour until it becomes a stiff dough. Roll out and cut into fingers, small rounds, or squares. Brush over with the white of the egg and scatter the remaining almonds on top. Bake a pale brown in a moderate oven.

—Mrs. Alb. Keil

### ALMOND WREATHS

Five ozs. flour, 2½ ozs. butter, 2 ozs. sugar, 1 oz. almonds (chopped finely), 10 drops essence of almond, 1 egg. Mode: Rub butter into flour, mixed with ½ teaspoon of baking powder. Make a stiff paste of all the ingredients with the egg, roll out a quarter of an inch thick, cut out round, and take out centre of each round. Brush over with white of an egg. Sift rather coarse crystallized sugar over. Have ready 1 oz. blanched almonds, cut into strips. Arrange these like leaves round the ring. Bake a pale brown. When baked, ice on flat sides.

—Miss A. L. Schiller, "Hill View," Tanunda

### ALMOND FINGERS

Half lb. S.R. flour, 4 ozs. butter, 2 tablespoons sugar, the yolk of an egg, and perhaps a little milk. Mix butter, sugar, flour, and ½ teaspoon baking powder together. Roll out very thin, and spread icing on top, and then sprinkle with chopped almonds or peanuts, and bake in fairly quick oven till light brown. Icing: White of an egg with about 4 ozs. icing sugar and a few drops of vanilla.

—Mrs. J. E. Swann, Angaston

Also S. W., Kapunda, 1 tablespoon sugar; E. N. Jacob, Rowland Flat.

### BUTTERSCOTCH COOKIES

One cup butter, 1 cup brown sugar, 1 cup white sugar, 2 tablespoons hot water, 1 teaspoon essence of vanilla, 2 eggs, 4 cups S.R. flour, 2 cups grated almonds (put through mincer). Method: Dissolve brown sugar in hot water, add butter, eggs, essence, almonds, flour, mix well (may be mixed the night before baking), make into two rolls and cut biscuits off, sprinkle with cinnamon and sugar, or may be put through mincer, which has a biscuit cutter to fit. Moderate oven.

—Mrs. C. A. Grocke, Tanunda

### BRANDY SNAPS

Into 1 lb. of flour work 1 lb. butter, add ½ lb. treacle, 4 ozs. brown sugar, 1 tablespoon ground ginger. Work all together thoroughly, and make into very thin small cakes. Bake on a tin in a moderate oven for 20 minutes.

—Mrs. Wm. Heuzenroeder, Tanunda

### BATH BISCUITS

Two lbs. flour, ½ lb. butter, 1 lb. sugar, ½ pint milk, ½ oz. ammonia. Sugar and ammonia to be soaked over night.

—Mrs. H. G. Bartsch

### BLITZ KUCHEN

Five ozs. butter, 2 eggs, 5 ozs. sugar, 5 ozs. flour, 1 teaspoon baking powder. Spread on baking sheet. Put shredded almonds, sugar, and cinnamon on top. Bake in quick oven.

—Mrs. W. Gursansky, Tanunda

### BISCUITS

Two cups flour, 1 cup sugar, 4 ozs. butter, 2 eggs, 2 teaspoons cream of tartar, 1 teaspoon soda. Put flour and powder in a dish, then add sugar, rub butter into the flour, beat the eggs well and mix, roll out thin, and put half an almond on each biscuit. Bake in a moderate oven.

—Miss A. Mullen, Angaston

### BISCUITS

One cup cocoanut chips, 2 cups rolled oats, 1 cup sugar,  $\frac{1}{2}$  cup flour, 2 tablespoons treacle,  $\frac{1}{2}$  teaspoon carb. soda, 1 tablespoon boiling water. Melt butter, stir in treacle. Mix all the dry ingredients together and add them to butter and treacle. Lastly, add soda. Drop a teaspoon of mixture on slides, not too close together. Slow oven.

—Mrs. W. E. Heuzenroeder

### BROWN BISCUITS

Two cups S.R. flour, 2 cups flaked oats, 1 cup sugar, 1 cup butter, 4 teaspoons treacle, 1 teaspoonful carb. soda dissolved in 4 tablespoons boiling water. Melt butter with the treacle. Put in soda and water, sugar, flour, and oats, and  $\frac{1}{2}$  cup almonds or cocoanut chips. Teaspoonsful on slide and bake in moderate oven for about 10 minutes.

—Mrs. W. Gursansky, Tanunda

### BROWN ALMOND BISCUITS

Mix 1 cup butter and 2 cups brown sugar with 2 tablespoons hot water thoroughly. Add 2 eggs, 1 cup chopped almonds, 1 teaspoon essence of vanilla, 4 cups S.R. flour. When all thoroughly mixed, cut mixture in halves and make to sausage-like rolls, and put in a cool place over night. Next morning cut into slices, sprinkle with cinnamon, and bake in a moderate oven.

—Mrs. Con. Riedel

### BISCUITS THROUGH MINCER

Three-quarters lb. sugar, 1 lb. butter, 3 eggs, 2 lbs. flour, and vanilla essence to flavour. A little cornflour is an improvement.

—Miss Melva Keil, Krondorf

### BROWN NUTTIES

Ingredients: Two cups rolled or flaked oats, 1 cup plain flour, 1 cup cocoanut, 1 cup sugar, 2 tablespoons treacle, 2 tablespoons boiling water, 1 teaspoon carb. soda,  $\frac{1}{2}$  lb. butter. Method: Rub the butter into oats, flour, cocoanut, and sugar. Put into a cup the treacle, soda, and boiling water and stir well. Make a hole in dry ingredients. Put in the liquid and mix all well together. A teaspoonful of this mixture put on a slide and baked slowly will make a nice-sized biscuit.

—Mrs. J. Hartmann, Tanunda

### BROWNIES OR MUNCHERS

Two cups flaked oats, 1 cup butter, 1 cup cocoanut, 1 cup sugar, 2 tablespoons treacle or golden syrup,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  teaspoon carb. soda, 1 tablespoon boiling water. Method: Mix dry ingredients in a separate bowl. Melt the golden syrup and butter and add to dry ingredients and put boiling water on soda and add last of all. Cook in a moderate oven till a light brown.

—Miss Linda Zilm, Tanunda

### COCOANUT BISCUITS

Six ozs. butter, 8 ozs. sugar, 10 ozs. S.R. flour, 2 eggs, 4 ozs. cocoanut chips. Mix butter and sugar to a cream, add eggs and cocoanut chips, lastly flour. Place 1 teaspoonful on tray and sprinkle with sugar. Place almond in centre.

—Mrs. M. S. Bell, Tanunda

### **COCOANUT CHIPS**

Four cups flour, 2 cups sugar, 1 pkt. cocoanut chips, 1 teaspoon carb. soda, 2 cream of tartar, 6 eggs, 1 cup butter. Mix butter, sugar, and eggs to a cream, add flour, roll out thin, cut into biscuits.

—Mrs. J. A. Schwartz, Tanunda

### **COCOANUT BISCUITS**

Ingredients: One lb. butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  lb. sugar, 1 cup cocoanut chips, 2 eggs,  $1\frac{1}{2}$  lbs. S.R. flour. Mix rather stiff and turn through mincer.

—Mrs. J. A. Kowald, Tanunda

### **COCOANUT BISCUITS**

One cup sugar,  $\frac{1}{4}$  lb. butter, 2 eggs, 2 cups S.R. flour, 1 cup cocoanut chips, pinch of salt, drop on slide, after having dipped them in cocoanut chips and sugar, bake 10 to 12 minutes.

—Mrs. Fred. Hoffmann, Rowland Flat

### **COCOANUT BISCUITS**

Ten ozs. flour, 5 ozs. butter, 5 ozs. sugar, 2 eggs. Mix flour, butter, and sugar together till sugar is well dissolved. Then add the eggs. Drop them with a teaspoon into some dessicated cocoanut, put on slide, and bake in a fairly quick oven.

—Miss D. Hoffmann, Tanunda

### **COCOANUT BISCUITS**

Quarter lb. butter,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. cornflour,  $\frac{1}{4}$  lb. plain flour,  $\frac{1}{4}$  lb. cocoanut chips, 2 eggs, 1 teaspoon baking powder. Bake about  $\frac{1}{4}$  hour.

—Mrs. Fred. Hoffmann, Rowland Flat

### **COCOANUT BISCUITS**

Ten ozs. flour, 6 ozs. butter, 8 ozs. sugar, 2 eggs, 1 teaspoon cream of tartar, 1 teaspoon carb soda, 4 ozs. cocoanut.

—Miss M. Helling, Tanunda

### **COCOANUT BISCUITS**

Three cups flour,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{4}$  lb. butter, 3 eggs,  $\frac{1}{2}$  packet cocoanut, and a little essence of lemon. Mode: Mix sugar and butter, then eggs, cocoanut, and S.R. flour, roll thin, and bake in a quick oven.

—Mrs. A. A. Kuchel

—Mrs. Percy Bevan, Adelaide

### **COCOANUT MACAROONS**

Whites of 3 eggs, 1 cup sugar,  $\frac{1}{4}$  lb. cocoanut, flavour. Beat whites and sugar together for 25 minutes, then mix in cocoanut and drop on greased paper. Cook in moderate oven.

—R. Warnecke

### **CHELSEA CAKES**

Two cups S.R. flour, 1 cup sugar,  $\frac{1}{4}$  lb. butter, 2 eggs. Rub butter with the flour and sugar, then mix with the eggs, well beaten; roll out thin, spread raspberry jam over as thin as possible, and roll up like roly-poly pudding. Cut in thin slices and bake a nice brown.

—Mrs. J. T. Kleemann, Tanunda

### **COCOANUT PYRAMIDS**

Whisk the whites of 2 eggs to a stiff froth, add  $\frac{1}{4}$  lb. castor sugar, and 6 ozs. cocoanut. Mix all well together and shape into pyramids. Put a sheet of white kitchen paper on a shallow baking tin, place the cakes on it, and bake in a cool oven until a pale yellow colour. Store in an air-tight tin.

—Mrs. H. O. Marks, Swan Reach

### **COCOANUT MACAROONS (Economical)**

Whites of 2 eggs, 6 ozs. icing sugar, 1 teaspoon S.R. flour, 6 ozs. cocoanut, vanilla essence. Method: Beat whites very stiffly, add sugar and beat in a basin over hot water till it forms a crust on bottom, remove from hot water, add other ingredients. It must not be too stiff. Bake about 10 minutes in fairly hot oven.

—Mrs. W. Habich, Nuriootpa

### **COCOANUT MACAROONS**

The whites of 3 eggs, 1 cup sugar, 2 cups dessicated cocoanut, 1 teaspoon cornflour, essence of vanilla, blanched almond kernels. Beat the whites of the eggs until stiff, add the sugar, and beat until it is dissolved and the marks of the beater are seen in the mixture. Add the cocoanut, cornflour, essence, and mix well. Cover the trays with grease-proof paper and place small portions on them. Put half a blanched almond on each and bake until a pale brown colour. When cooked the macaroons will lift freely from paper.

—Mrs. J. T. Kleemann, Tanunda

### **COCOANUT MACAROONS**

Whites of 2 eggs, 5 ozs. sugar, 3 ozs. cocoanut chips. Whip egg whites very stiff, add sugar, and whip again. Add cocoanut and drop with a teaspoon on waxed paper and bake in a very slow oven.

—Mrs. Alb. Keil

### **CHELSEA BISCUITS**

Two cups S.R. flour, 1 cup sugar,  $\frac{1}{2}$  lb. butter, 2 eggs. Rub butter with flour and sugar. Then mix eggs in well beaten. Roll out thin. Spread with raspberry jam as thin as possible, then roll like roly-poly pudding. Cut in thin slices and bake in a moderate oven till brown.

—Mrs. J. E. Swann, Angaston

### **CINNAMON BISCUITS**

Half lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. S.R. flour, 1 tablespoon cinnamon, 2 eggs. Roll out very thin and put half almonds on top. Keep 1 white of egg out to brush over the biscuits.

—Miss P. Harvey, Austral Gardens

### **CINNAMON BISCUITS**

Six ozs. flour, 4 ozs. butter, 4 ozs. sugar, 1 egg,  $\frac{1}{2}$  teaspoon ground cinnamon. Beat the butter to a cream, add the sugar, and beat well, beat the egg and add it to the butter and sugar alternately with the flour and cinnamon. Let the mixture stand to get cold and stiff. Well flour a board and rolling pin, and roll the mixture out thin. Cut with a cutter or tin lid into biscuits, place on a floured tin, and bake in a moderate oven for about 20 minutes. They should be a light brown.

—E. A. Hastwell, Rowland Flat

### **CINNAMON BISCUITS**

Two tablespoons cinnamon, 2 tablespoons ammonia, 1 lb. flour, 1 lb. sugar, 4 eggs. Keep a little of the eggs to brush over the biscuits and sprinkle with chopped almonds.

—L. Hoffmann

### **CINNAMON BISCUITS**

Beat 1 lb. sugar and 4 eggs, 4 ozs. lemon peel, 3 dessertspoons cinnamon, 1 dessertspoon cloves, 1 lb. S.R. flour. Cut into shapes and bake.

—Mrs. J. Bogner, Tanunda



### **COCOANUT FINGERS**

Three ozs. butter, 3 ozs. sugar, 1 egg, 4 ozs. S.R. flour, 3 ozs. plain flour, pinch of salt. Sift flour and salt, rub in butter with finger tips, add sugar, mix with beaten egg. Knead and roll out thinly. Place on greased oven tray, cover with a thin layer of raspberry jam, then spread on the following mixture: 4 ozs. coconut, 4 ozs. sugar, 1 egg, and a little salt. These should be evenly mixed together before being spread. Leave until cold, then cut into fingers.

—Mrs. Gus. Kleemann

### **CHAMPAGNE BISCUITS**

Two cups sugar, 4 cups flour, 1 cup butter, 1 teaspoon carb. soda, 2 teaspoons cream of tartar, 2 eggs. Flavour with lemon or vanilla. Mix with sweet milk. Cut with biscuit cutter, and bake in quick oven.

### **CRINKLE BISCUITS**

One lb. plain flour, 6 ozs. sugar,  $\frac{1}{2}$  lb. butter, or 6 ozs. lard, salt, 2 big eggs, 2 teaspoons cream of tartar, and 1 teaspoon carb. soda. Rub butter or lard into flour and powder and sugar. Then add eggs well beaten. Take little lumps of dough, put on oven slide. Then take a fork and press flat.

—Selma Hardy, Tanunda

### **COOKIES**

Six ozs. sugar, 4 level teaspoons cream of tartar,  $\frac{1}{2}$  lb. butter, 2 level teaspoons carb. soda, 1 lb. flour, 2 eggs, pinch salt, 4 tablespoons milk,  $\frac{1}{2}$  lb. sultanas. Method: Rub butter and sugar into flour, sift with rising. Add sultanas and mix in well-beaten eggs and milk. Roll into balls and bake in moderate oven for 20 minutes.

—M. Heinrich, Bute

### **COCKLES**

Three eggs, their weight in S.R. flour, butter, sugar, and corn-flour. Beat sugar and butter to a cream, add eggs well beaten, then the other ingredients. Drop in tiny pieces on cold slide and bake in quick oven. When cool spread with jam and put another cockle on top and ice.

—Miss H. Wilksch

### **COFFEE KISSES**

Take 4 ozs. butter,  $\frac{1}{2}$  lb. S.R. flour, 3 ozs. sugar, 1 egg, 1 tablespoon coffee essence, and a pinch of salt. Method: Beat butter and sugar to a cream, add coffee essence, sieve flour and salt and beat the egg well. Then add flour and egg alternately to the mixture till of a stiff consistency. Place a teaspoonful at a time on a well-greased slide and bake in a hot oven from 5 to 7 minutes. Allow to cool, then join together with coffee butter filling. The Filling: Three ozs. icing sugar, beaten well together, with  $1\frac{1}{2}$  ozs. melted butter and 1 teaspoon coffee essence. Dust with icing sugar. These are delicious.

—Mrs. Les. Francis

### **CORNFLOUR BISCUITS**

Take 12 tablespoons flour, 6 tablespoons cornflour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. butter, 3 teaspoons baking powder, and a little salt. Mix the flour and powder thoroughly. Beat the sugar and butter to a cream, into which beat 6 eggs, one at a time. Then beat for 15 minutes. Next, stir in the flour, roll out, cut into shapes, and bake in a quick oven.

—Mrs. E. Schrapel

### CHOCOLATE CREAM BISCUITS

Twelve ozs. flour, 6 ozs. butter, 6 ozs. sugar, 2 eggs, 2 table-spoons cocoa,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon essence of vanilla, 1 tablespoon milk. Cream butter and sugar together, add eggs well beaten, then the milk, add flour, cocoa, soda, cream of tartar, well sifted, together. Mix well, roll out, cut into rounds, bake in a moderate oven. When cool stick two together with the icing made as follows: 1 oz. butter, 1 cup icing sugar, 1 tablespoon boiling water. Flavour with vanilla essence to taste.

—Miss M. Lindner, Tanunda

### DATE SQUARES

Three cups S.R. flour, 3 eggs, 1 cup sugar, 1 lb. dates,  $\frac{1}{2}$  lb. butter. Cream butter and sugar, add 1 egg, one by one, then add flour and roll half inch thick; then lay the pressed dates very thin, then a layer of the mixture, and cut into squares with a sharp knife, and bake in a fairly quick oven. They will keep for months.

—S. E. Hancock, Kapunda

### DATE DROPS

Quarter lb. butter,  $\frac{1}{2}$  cup sugar, 1 egg, 1 teaspoon cinnamon,  $\frac{1}{2}$  cup chopped almonds,  $\frac{1}{2}$  cup chopped dates,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon carb. soda. Beat butter and sugar to a cream, add well-beaten egg, then flour, with cinnamon mixed in. Add dates and nuts. Dissolve soda in a tablespoon or more of boiling water. Stir well into the mixture. Drop teaspoonful of mixture on cold shelf and bake 10 to 15 minutes. They should be pale brown.

—Miss Minna Kraft, Tanunda

### DREAMS

Cream 4 ozs. sugar, 6 ozs. butter, add 1 egg, and beat well. Sift in 10 ozs. flour and 1 teaspoon baking powder, and mix well. Knead lightly, roll out very thin, cut with small round cutter, sprinkle over top a little cinnamon, sugar, and finely-chopped almonds. Bake 10 minutes in brisk oven. When cold, mash 4 small (or two large) bananas and stir into  $\frac{1}{2}$  cup of whipped cream. Spread on top and sprinkle with chopped nuts.

—Mrs. F. Candy, Tanunda

### DEVILLED BISCUITS

Sao biscuits or thin captains, dry grated cheese, a pinch of cayenne. Butter the biscuits well, and sprinkle with cheese and cayenne, and bake till cheese browns slightly.

—Mrs. F. Mumme, Ningana Avenue, King's Park

### DATE BISCUITS

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, 2 eggs, little milk. Rub butter into flour in which other ingredients have been mixed, drop in eggs whole, mix thoroughly. Roll out quarter inch thick, cut biscuit size, fold over with date between. Bake in moderate oven till a pale brown.

—Mrs. H. A. Obst, Tanunda

### DATE DAINTIES

Ingredients: Three cups flour, 1 cup cornflour, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, 1 cup sugar,  $\frac{1}{2}$  lb. butter, 3 eggs. Method: Mix well, roll out thin, cut in rounds, fold over with stoned date in each. When cooked ice with cocoanut icing, or chocolate icing, if preferred.

—Mrs. L. Schlunke, Tanunda

### EGGLESS BISCUITS

Three cups plain flour, 1 cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, few drops essence of lemon, and a level teaspoon carb. soda. Method: Put milk and sugar on to boil. When boiling, add soda, stir well, and set aside to cool. Rub butter into the flour, and add pinch of salt. Beat sugar, milk, and soda, add essence, and lastly the flour. Knead and roll out thinly, cut into rounds, and bake 10 minutes in quick oven.

—Miss M. Altus

### FLIPPIES

Two cups plain flour, good pinch of salt, little cayenne, 5 large tablespoons grated cheese, 1 tablespoon butter. Add enough boiling water to make a cupful. Sift all the dry ingredients into a basin, put the butter in a cup and pour on enough boiling water to fill the cup. Pour into the dry ingredients, mix well, and roll out to wafer thinness. Cut into any desired shape and bake about 5 minutes in a quick oven. These must be rolled out very thin and buttered when used.

—Mrs. F. Salter

### FRITZ BISCUITS

Three-quarters lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 egg, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, a little milk. Rub butter, flour, and sugar together, mix with egg and a little milk, roll out and bake in a slow oven.

—Mrs. F. W. Hoffmann, Tanunda

### FANCY BISCUITS

Three ozs. butter, 3 ozs. sugar, 6 ozs. S.R. flour, 1 egg. Mix together and press out on a buttered baking dish, then spread with raspberry jam. Mix separately 4 ozs. dessicated cocoanut, 4 ozs. sugar, 1 egg, spread over biscuits before baking. Bake until golden brown—about 20 minutes. Leave in dish until cold and cut in squares.

—Mrs. O. Hoffmann

### FLAKED OATS BISCUITS

One cup plain flour, 1 cup sugar, 1 cup cocoanut, 1 cup flaked oats,  $\frac{1}{2}$  cup melted butter, dissolve 2 tablespoons of treacle in 2 tablespoons of hot water, 1 teaspoon soda, mix well and bake in a moderate oven.

—Mrs. A. A. Kuchel

### FLAKED OATS CAKE

Four ozs. butter, 2 ozs. sugar, 8 ozs. flaked oats. Melt butter to oil, then add sugar and oats. Stir well and put into a well-greased flat baking dish. Bake in a slow oven till a light brown colour (about 1 $\frac{1}{2}$  hours). Cut into small squares whilst hot. Do not turn out of dish till cold.

—Mrs. Fred Hoffmann, Rowland Flat

### FINGER BISCUITS

Two cups S.R. flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 eggs (use yolks only, keep whites for icing). Rub butter into sugar and flour, beat yolks, and add milk, mix all together. When a nice stiff paste, roll out thin. Beat whites of eggs, add icing sugar till thin enough to spread. Sprinkle with chipped almonds or cocoanut. Cut in finger shapes and bake quickly.

—Mrs. D. T. Keightley, Angaston

—Mrs. W. J. Mattiske, Angaston

### FRUIT SNAPS

One and a half cups sugar, 1 cup butter,  $\frac{1}{2}$  cup treacle, 3 eggs, 1 cup raisins, 1 cup currants, 1 tablespoon ginger, cloves, cinnamon, allspice. Sufficient flour to roll out as soft as can be cut.

—Miss E. Basedow, Kent Town

### FOAM BISCUITS

Take 3 cups flour, 1 cup dripping or butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 level teaspoon carb. soda. Place milk and sugar on fire, bring to a boil, add level teaspoon carb. soda, stir well and set aside to cool. Rub butter or dripping into flour and then mix into a stiff paste with the mixture. Roll out thin and cut with biscuit cutter. Bake in quick oven. These are delicious if a cup of cocanut is added.

—Mrs. J. H. Thyer, "Roslyn," Eden Valley

### GLORY BISCUITS

One lb. butter,  $\frac{1}{2}$  lb. sugar,  $1\frac{1}{2}$  lbs. S.R. flour, 3 eggs. Mix well and add enough flour to make a stiff dough. —Mrs. H. Steicke

### GINGER SNAPS

Three cups flour, 1 cup sugar,  $\frac{1}{2}$  cup honey or treacle, 4 ozs. butter, 1 teaspoon carb. soda dissolved in water. Rub flour and butter and sugar, then treacle, lastly soda. Bake in a moderate oven, roll into little balls not too large.

—Miss A. Robertson, Adelaide

### GINGER NUTS

One lb. 2 ozs. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. treacle, 1 oz. ground ginger. Mix all the ingredients into a stiff dough, roll out, cut into small biscuits, and bake in a moderate oven.

—Miss J. M. Bartsch, Angaston

### DELICIOUS GINGER BISCUITS

Fourteen ozs. flour, 4 ozs. sugar, 4 ozs. butter,  $1\frac{1}{2}$  teaspoons carb. soda,  $\frac{1}{2}$  tablespoon ground ginger, 2 or 3 tablespoons golden syrup. Beat butter and sugar to cream, add syrup melted, flour, and ginger. Dissolve soda in a little cold water, mix, and work into a fairly stiff dough, adding more flour if necessary. Roll out and cut into rounds and bake in a well-greased tin in a quick oven for about 10 minutes.

—Mrs. U. R. Heinze, Tanunda

### GINGER NUTS

Two cups flour,  $\frac{3}{4}$  cup sugar, 1 tablespoon ground ginger, 1 level teaspoon of soda. Warm  $\frac{1}{2}$  cup lard, 1 cup treacle, and 1 teaspoonful vinegar together. Mix with dry ingredients to form a biscuit dough. Roll out, cut out with small round biscuit cutter, and bake in moderate oven.

—Mrs. J. Obst

### HONEY CAKES

Four lbs. honey, 6 eggs, 4 lbs. flour, 2 teaspoons ground cinnamon, 1 teaspoon ground cloves, 1 teaspoon ground allspice, 4 medium teaspoons carb. soda. Warm the honey and add the eggs, well beaten. Mix all the spices and soda into the flour, then add honey and eggs. Make into little cakes, bake on a greased tin in a moderate oven to a light brown. This mixture must stand for several days before baking.

—Miss E. Ahrens

### HONEY CAKES

Three lbs. honey, 2 cups sugar, 8 eggs, 8 teaspoons carb. soda, and sufficient flour to make very stiff dough. Knead well, roll out, and cut into rounds. Bake in quick oven.

—Mrs. H. O. Marks, Swan Reach

### HONEY BISCUITS

Three lbs. honey, 2 lbs. sugar, 8 eggs, 4 teaspoons carb. soda,  $\frac{1}{2}$  teaspoon ground allspice,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cloves, 2 dessertspoons butter, enough flour to roll out. Dissolve honey and sugar a little on fire, then add well-beaten eggs. Mix spices in flour.

—Mrs. L. Wallent

### HONIG KUCHEN

Heat 1 lb. honey, 1 lb. sugar, and  $\frac{1}{2}$  cup water. Add 1 tablespoon lard. When cool, add 3 teaspoons carb. soda dissolved in vinegar and 3 eggs. One teaspoon cloves, 1 of ginger, 1 of mixed spice, 1 of cinnamon, sufficient flour to mix to the consistency of biscuits. Any honey cake mixture may stand for several days before baking.

—Mrs. Vic. Kappler

### HONEY CAKES

Two lbs. honey, 1 lb. sugar, put in 4 well-beaten eggs, lard, 1 teaspoon cloves, 1 teaspoon mixed spice, 2 teaspoons cinnamon, 4 small teaspoons carb. soda, enough flour to mix rather stiff dough. Roll out and cut into shapes. Bake till a nice golden brown.

### HONIG KUCHEN (HONEY CAKE)

One lb. honey,  $\frac{1}{2}$  lb. sugar,  $1\frac{1}{2}$  lbs. flour, 3 eggs, 2 ozs. butter, 1 tablespoonful rum, 1 teaspoonful ground cinnamon,  $\frac{1}{2}$  teaspoonful ground ginger,  $\frac{1}{2}$  teaspoonful ground cloves,  $\frac{1}{2}$  gill rose water, 1 teaspoon soda (dissolve in  $\frac{1}{2}$  cup of vinegar). Mix the spices with the flour. Warm the honey and melt the butter in it. Add the sugar, and when dissolved, pour into the flour. Beat up the 3 eggs and add. Put these into the flour too. Mix well and knead with the hands. When it stiffens, roll it out about  $\frac{1}{2}$  inch thick. Bake on a buttered tin in a moderate oven to a light brown. These cakes may be cut into shapes before putting in the oven, or after, and may before cooking have sliced almonds and strips of candied peel arranged on them, or may, after cooking, have a thin sugar icing on them, or be brushed with the white of an egg and sprinkled with chopped almonds.

—Miss E. Ahrens

### HONEY BISCUITS

Half lb. honey, 1 lb. sugar, 4 eggs, 4 teaspoons soda, pinch of allspice, a little nutmeg, a very little acid, a few drops essence of lemon, and flour—enough to roll out.

—Mrs. Will. Hage

### HONEY BISCUITS

Two lbs. honey, 1 lb. sugar, put in 4 well-beaten eggs, 1 teaspoon ground allspice, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon cloves, and 4 teaspoons carb. soda. Put enough flour in to make a stiff dough. Roll out, cut into biscuits, and bake in a moderate oven.

—Mrs. J. Lindner, Bethany

### HONEY BISCUITS

One and a half lbs. honey, 1 lb. sugar, 4 eggs, 2 teaspoons carb. soda, 1 lb. flour, cloves (ground), nutmeg, and mixed spice to taste. Warm honey and sugar, let cool before mixing other ingredients. Roll out and bake.

—Miss F. V. Tummel

### HONEY DROPS

Two lbs. flour, 2 cups sugar, 1 cup honey, 1 tablespoon soda,  $\frac{1}{2}$  cup water, 1 teaspoon cinnamon, 4 eggs, 1 teaspoon mixed spice,  $\frac{1}{2}$  teaspoon cloves. Bake on slides in little lumps.

—Mrs. A. A. Kuchel

### HONEY BISCUITS

Take  $1\frac{1}{2}$  lbs. honey, 1 lb. sugar, 4 eggs well beaten, 3 teaspoons soda mixed with a little water, 1 tablespoon vinegar,  $\frac{1}{2}$  teaspoon mixed spice and enough flour to roll out. Dough is improved if mixed some time before baking.

—Mrs. H. Steicke

### HONEY BISCUITS

Two lbs. honey, 2 lbs. sugar, 2 teaspoons allspice, 2 teaspoons cloves, 2 teaspoons cinnamon, 6 eggs, 4 teaspoons soda, enough flour to make a stiff dough. Method: Mix well, honey, sugar, and spices. Add eggs, well beaten, and then the flour with soda. Roll out and cut and put almond on each.

—Mrs. C. Wilksch

### ITALIAN BISCUITS

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sifted sugar, 2 eggs, 1 teaspoon nutmeg, 2 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar. Beat butter and sugar to a cream, add eggs well beaten, sift in flour with other ingredients. Roll out very thin and cut into rounds; bake in a brisk oven; stick two together with a little quince jelly, and cover the tops with icing.

—O. Gramp, Rowland Flat

### ICED CURRANT FINGERS

Quarter lb. butter, 2 ozs. sugar,  $\frac{1}{2}$  lb. flour, salt,  $\frac{1}{2}$  teaspoon baking powder, 1 egg, 3 tablespoons milk, 2 to 4 ozs. currants, a few chopped nuts or cocoanut. Sift flour and rising, rub in butter, add sugar, and currants. Mix the yolk of egg and milk together and stir into flour. Roll out. Beat white of egg till frothy and stir in 4 ozs. sifted icing sugar gradually. Spread thinly over biscuits and then nuts. Cut in finger lengths and bake in moderate oven for about 20 minutes.

—Mrs. U. R. Heinze, Tanunda

### KISSES

Two eggs, their weight in sugar, flour (or cornflour), 1 teaspoon baking powder. Mix all and drop about a teaspoon on slide cold. Bake in a quick oven. When cold stick together with jam.

—Miss S. Wundke

### KISSES

Three cups flour, 1 egg,  $\frac{1}{2}$  lb. butter, 1 cup sugar, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Mix butter and sugar to a cream, add egg beaten, then flour with rising. Roll very thin, cut with cutter, and when baked, jam between.

—Mrs. Peter Mayr

### JAM DROPS

Two cups flour, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful carb. soda,  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  cup butter, 2 eggs. Beat butter and sugar to a cream. Add eggs and beat well. Add flour. Make into little balls with the hands. Press a hole in the centre, put jam in. Bake in a quick oven for 15 minutes.

—Miss Elsa Kraft, Tanunda

### JUMBLES (BISCUITS)

Half lb. S.R. flour,  $\frac{1}{2}$  lb. sugar, 6 ozs. butter, 2 ozs. almonds, 1 egg. Rub the butter into the flour, add the sugar and almonds, which should be blanched and finely chopped up, and lastly, the egg, well beaten. Drop onto oven tray and bake in a quick oven.

—Mrs. F. W. Hoffmann, Tanunda

### JEWISH BISCUITS

One and a quarter lbs. flour,  $\frac{3}{4}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs, 2 teaspoonsful ammonia; mix thoroughly. Roll out, cut in shapes and brush over with white of an egg, and then put sugar, cinnamon, and chopped almonds on top. Bake in moderate oven.

—Mrs. H. W. Hoffmann, Tanunda

### KELLOGG'S CORNFLAKE COOKIES

Beat the whites of 2 eggs till very stiff. Add  $\frac{1}{2}$  cup of castor sugar, 2 cups of mixed chopped nuts, and 2 cups of cornflakes. Mix well and drop in small portions on greased oven tray and bake a nice golden brown.

—Addie E. Smith, "Warrakoo," via Renmark

### KISSES

One lb. cornflour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  lb. sugar, 2 or 3 eggs, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda. Beat the butter and the sugar to a cream. Then add the well-beaten eggs and milk. Lastly flour and cream of tartar and soda. Put teaspoonsful on a greased oven slide and bake.

—Miss Selma Hetzel, Rowland Flat

### KILBOURNE BISCUITS

One lb. butter, 8 eggs, 1 lb. sugar,  $1\frac{1}{2}$  lbs. flour, 4 teaspoons ammonia, flavour essence of lemon. Method: Rub butter and flour together, then add ammonia and sugar, and lastly the eggs. Roll out thin and sprinkle with chopped almonds. Bake in a fairly hot oven.

—Miss Margie Homburg, Tanunda

### LIGHTNING BISCUITS

Half lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 4 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda. Beat butter and sugar to a cream, add flour and eggs, spread on greased tray, put quantity of sugar and cinnamon or chopped almonds on top, and bake. Cut into squares quickly while hot.

—Miss Meta Chandler, Tanunda

### LEMON BISCUITS

Half lb. butter, 1 cup sugar, 1 lb. flour, 3 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, essence of lemon. Cream butter and sugar, add eggs, then flour and other ingredients. Make into stiff dough. Put through biscuit forcer.

—Miss Vi. Gursansky

### LEMON BISCUITS

Four lbs. flour, 1 lb. butter, 4 ozs. lard, 3 lbs. sugar, 8 eggs, 2 cups milk,  $\frac{1}{2}$  teaspoon essence of lemon, 2 teaspoons carb. soda, 4 teaspoons cream of tartar. Roll out thin, cut in rounds, and bake 10 minutes in a hot oven. —A. Milde, Rowland Flat

### LEMON BISCUITS

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs,  $\frac{1}{2}$  teaspoon essence of lemon. Beat butter and sugar to a cream, put in eggs one at a time and beat well; add flour and 1 teaspoon baking powder sifted and essence of lemon. Roll out and cut into fancy shapes, put on a greased tin, glaze with a little egg and milk, and bake in a slow oven until a pale fawn colour.

—E. H. Thomas, Rowland Flat

### MACAROONS

Take the whites of 2 eggs and a bare breakfast cup of white sugar. Whip until quite stiff, add 2 tablespoons cocoanut, stir in lightly or the mixture will get thin again, put on butter paper thickly strewn with sugar. A teaspoon is a nice size macaroon. Bake in cool oven from 30 to 45 minutes, as they burn easily.

—Miss E. Eichele, Tanunda

### MERINGUES

Whites of 2 eggs, about 5 tablespoons castor sugar, flavouring. Ordinary sugar may be used, but in that case it requires more beating. Whip whites very stiff and add enough sugar gradually to make it stiff enough to shape easily. Drop on grease-proof paper and bake in a very slow oven until set. Before the inside is quite dry, slip them off the paper with a knife, and with the back of a teaspoon make a dent in the bottom of each to allow for the filling. Return to the oven upside down and finish baking. Store in an air-tight tin and when wanted fill with whipped cream or any other nice filling and join two together, or leave single and decorate with strawberry, crystallized fruit or nuts.

—Mrs. Alb. Keil

### MISTLETOE KISSES

Beat 1 egg, 1 cupful sugar,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful milk, add  $\frac{1}{2}$  tablespoon baking soda, 1 teaspoon cream of tartar, and sufficient flour to make a stiff dough, and then drop in teaspoonsful on a greased baking tin. Bake in a quick oven.

—Mrs. F. F. Rothe, Tanunda

### MACAROONS

Beat the whites of 3 eggs and 1 cup sugar to a stiff froth, then put basin over a saucepan with a little boiling water. Beat over the fire until the mixture seems to stiffen at the side of the basin. Remove from fire, add 2 cupfuls of dessicated cocoanut, 1 dessertspoon of cornflour, and  $\frac{1}{2}$  teaspoon of vanilla essence. Put on buttered tray and bake a light brown in a very cool oven.

—Miss Margaret Pech, Vine Vale

### MACARON BISCUITS

Half lb. butter,  $\frac{1}{2}$  lb. sugar, 1 egg,  $\frac{1}{2}$  lb. flour, 1 teaspoon cream of tartar, 1 teaspoon carb. soda. Beat butter and sugar well, add egg, mix in flour and powders, then form into biscuits.

—Miss Melva Keil



## MARSHMALLOW BISCUITS

Cream together  $\frac{1}{2}$  cup butter or good dripping and 1 cup sugar. Then rub in 2 cups plain flour in which has been sifted 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Drop in 2 eggs unbeaten, mix, roll out thin, cut into rounds, and bake in brisk oven till a pale fawn colour. When cold put mounds of following mixture on top: 1 oz. gelatine, 2 cups water, 1 lb. sugar, 1 teaspoon vanilla, pinch salt. Put gelatine in 1 cup water and soak about 10 minutes. Then add rest of water and put on stove to melt. Add sugar, salt, and vanilla, and boil very gently for  $\frac{1}{2}$  hour. Cool off in a basin and then beat until like a snowball. Almost cover biscuit with the mixture, and decorate with cocoanut, chopped nuts, chopped cherries, and angelica.

—Miss G. Sporn

## MELTING MOMENTS

Take 6 ozs. butter, beat to a cream, add 3 ozs. castor sugar,  $\frac{1}{2}$  lb. cornflour, and 2 eggs well beaten. When all is mixed well together, add a teaspoon of baking powder. Drop on to a well-greased tin about a teaspoon, and bake 20 minutes.

—Mrs. A. F. Schrader, Tanunda

## NUTTIES

Ingredients: Two cups rolled oats, 1 cup S.R. flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  lb. butter, 1 dessertspoon golden syrup, 1 level teaspoon carb. soda, 2 tablespoons boiling water. Method: Melt the butter and golden syrup with boiling water and add carb. soda. Mix well together and then add the rolled oats, flour, and sugar, with a little salt. Blanch some almonds and place one on each biscuit. Put a large teaspoon of the mixture on a hot greased slide and bake slowly in a hot oven.

—Mrs. A. Darnedde, Tanunda

## NUTTIES

Half lb. butter,  $\frac{1}{2}$  cup sultanas, 2 eggs,  $\frac{1}{2}$  cup dates and chopped nuts, 2 cups flour,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  teaspoons cinnamon, soda and pinch of salt together. Cream butter and sugar and add eggs well beaten. Then nuts and dates and sultanas and sifted flour, etc. Bake on greased oven tray in small pieces in moderate hot oven for 15 minutes.

—M. Chamberlain

## NUTTIES

One cup flour, 1 cup sugar, 1 cup cocoanut chips, 1 cup flaked oats,  $\frac{1}{2}$  cup butter, 2 tablespoons boiling water, 1 teaspoon soda, 1 tablespoon treacle. Method: Cream butter and sugar, add treacle mixed with boiling water, then add chips and oats. Lastly add soda and flour, well mixed. Drop with a teaspoon and bake in a very slow oven for  $\frac{1}{2}$  hour.

—Miss A. L. Schiller, "Hill View," Tanunda

## NUTTIES

One and a half cups flour,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 1 egg, a little cinnamon,  $\frac{1}{2}$  cup lexias,  $\frac{1}{2}$  cup walnuts (chopped),  $\frac{1}{2}$  teaspoon carb. soda, 1 tablespoon boiling water. Cream butter and sugar, add egg, beat well, add flour and cinnamon (sifted), then soda dissolved in the boiling water, then the lexias and nuts. Place in small heaps on greased oven tray and bake from 10 to 15 minutes.

—Mona Zander, Tanunda

### ORANGE JUMBLES

Quarter lb. flour, 2 teaspoons baking powder, little salt, 1 oz. butter, little milk, 2 ozs. sugar, 1 orange. Grate the rind of the orange and work into sugar. Add enough orange juice to make to the consistency of jam. Sieve the flour, salt, and baking powder. Rub in the butter and mix with a little milk. Roll out to  $\frac{1}{4}$ -inch thickness, spread with orange mixture and roll up. Cut into  $\frac{1}{4}$ -inch slices and bake in a brisk oven for 15 minutes. Brush over with orange juice and sprinkle with sugar.

—Miss E. Basedow, Kent Town

### ORANGE MACAROONS

Whip 2 egg whites very stiff, add  $\frac{1}{2}$  lb. powdered sugar and beat again, add  $\frac{1}{4}$  lb. blanched and finely chopped almonds and the grated rind of an orange. Beat thoroughly and bake in a slow oven on grease-proof paper sprinkled with sugar.

—Mrs. Alb. Keil

### OATMEAL BISCUITS

Two cups flour, 2 cups oatmeal,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  lb. butter, 1 teaspoon carb. soda, 2 cream of tartar, 1 egg, and  $\frac{1}{2}$  cup milk (or 4 eggs and no milk is a great improvement).

—Miss S. Ahrens, Vine Vale

### OATMEAL MACAROONS

Mix  $2\frac{1}{2}$  cups rolled oats, 1 small cup sugar, 2 eggs, 1 tablespoon melted butter, 2 teaspoons baking powder, a pinch of salt, essence of vanilla. Drop on greased trays, leaving fair space between. Must be kept in air-tight tin.

—Miss Katie Smith, "The Bungalow," Angaston

### PORT HOPE BISCUITS

Two eggs, 2 cups sugar, 1 cup butter,  $\frac{1}{2}$  cup milk, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, enough flour to mix. Roll out and bake in a moderate oven. Flavour with essence of lemon.

—Mrs. Lunn, Tanunda

### RASPBERRY FINGERS

Three ozs. sugar, 3 ozs. butter, 7 ozs. S.R. flour, 1 egg. Beat butter and sugar, add egg, then flour. Roll out thinly on slide, spread with raspberry jam. Mix in a basin with a fork 4 ozs. cocoanut, 4 ozs. sugar, 1 egg. Spread evenly on top. Bake 20 to 30 minutes, cut in fingers, and let cool before removing from slide.

—Mrs. H. A. Hoffmann, Tanunda

### RASPBERRY BISCUITS

Half lb. S.R. flour, 5 ozs. fresh butter, 4 ozs. sugar,  $\frac{1}{2}$  teaspoonful essence of raspberry, 1 egg, and cochineal. Mix all ingredients well together. Add enough cochineal to colour a pretty pale pink, roll out about  $\frac{1}{4}$  inch thick, bake at once in a moderate oven from 10 to 12 minutes. Ice when cold.

—Mrs. Fred. Hoffmann, Rowland Flat

### SHORT BREAD

Thirteen ozs. flour, 5 ozs. ground rice, 5 ozs. castor sugar, 1 egg, 8 ozs. butter,  $\frac{1}{2}$  teaspoon baking powder. Roll on warm oven tray, bake in moderate oven  $\frac{1}{2}$  hour. Cut into squares while hot and leave on tray to cool.

—Mrs. A. Nettelbeck

### SUNBEAM BISCUITS

Eight ozs. sugar, 6 ozs. butter creamed together. Add 2 eggs (beaten) and sufficient S.R. flour to make a stiff dough. Roll out thin. Spread with raspberry jam. Sprinkle with cocoanut, roll up, cut in slices, toss in cocoanut, and bake in a hot oven till set, and very slowly afterwards, as the cocoanut burns easily.

—Miss Dora Zilm, Tanunda

### SAO BISCUITS

Rub 2 large tablespoons butter into 2 cups plain flour with a teaspoon salt. Mix to a very stiff dough with a little milk. Roll out as thinly as possible, cut into squares, and prick with fork. Bake in a very hot oven for a few minutes until very slightly browned and crisp.

### SHORTBREAD CREAMS

Ten ozs. flour, 5 ozs. butter, 5 ozs. castor sugar, 2 eggs, 1½ teaspoons baking powder. Mix flour, sugar, and baking powder together, rub in the butter, mix with the eggs well beaten. Roll out thin and cut into oblong biscuits, or put through cake forcer. When baked join two together with butter icing.

—Mrs. Alb. Keil

### SHORTBREAD CREAMS

Three eggs, ½ lb. butter, ½ lb. sugar, 1 lb. S.R. flour. Beat eggs and sugar together, then add butter and lastly flour. Mix into a stiff dough suitable to roll.

—Mrs. W. Obst

### SHORTBREAD MACAROONS

Four ozs. butter, 4 ozs. sugar, 8 ozs. plain flour, teaspoon baking powder, 1 egg. Method: Cream butter and sugar, add egg well beaten, add flour and baking powder. Mix well and roll out thin. Spread with raspberry jam. Top layer: 2 cups cocoanut, 1 cup sugar, 2 eggs well beaten, few drops of essence. Chop nuts and sprinkle on top. Bake in moderate oven 15 minutes.

—Nora G. Kleemann, Tanunda

### SAO OR WATER BISCUITS

To each cup plain flour use a tablespoonful of butter. Rub butter into the flour, mix with warm water, and roll out very thin. Prick with a fork and cut into squares. Make the oven tray very hot in the oven; it is this which causes the biscuits to blister. Have the oven very hot and bake 3 minutes.

—Mrs. H. A. Hoffmann, Tanunda

### SUGAR NUTS

Six cups flour, 2 cups sugar, ¾ lb. butter, 1 cup milk, 4 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar.

—Mrs. F. F. Rothe, Tanunda

### SPINSTER BUTTONS

Ten ozs. S.R. flour, 4 ozs. butter, 2 eggs, essence of lemon. Method: Rub butter into flour, beat eggs and sugar together, take pieces the size of a walnut, roll in hands and flatten, dip sides in sugar, and bake in oven for 10 minutes.

—Mrs. J. M. Parker

### SCOTCH SHORTBREAD

Ingredients: Four ozs. flour, 2 ozs. rice flour, 4 ozs. butter, 2 ozs. castor sugar. Method: Put all ingredients into a basin and mix thoroughly and rapidly with fingers and thumbs until one moist lump free from cracks is formed. Form a round or square cake about  $\frac{1}{4}$  inch in thickness. Prick the centre thoroughly with a fork, and nip the edge between floured finger and thumb. Place on buttered paper in a slow oven, and cook until a nice brown colour. Allow to cool before trying to lift the cake, as shortbread is very soft when hot, and ought to be crisp when cool. The cake can be marked while warm with a knife in the way in which you want to cut or break it later.

—Mrs. Frank Cowan, Edinburgh, Scotland

### TASTY BISCUITS

Quarter lb. butter,  $1\frac{1}{2}$  cups S.R. flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup seeded raisins, 1 egg, and  $\frac{1}{2}$  cup chopped nuts. Method: Cream butter and sugar, add egg, and beat well. Sift in flour and pinch salt and make into a stiff dough. Turn onto floured board, knead slightly, roll out  $\frac{1}{4}$  inch thick and spread a half of the paste with raisins and the other half with nuts. Fold again and roll out  $\frac{1}{4}$  inch thick. Cut into shapes with small cutter and place blanched almonds on top. Bake 10 minutes in moderate oven.

—Mrs. W. Habich, Nuriootpa

### VIENNA BISCUITS

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, 2 teaspoons cinnamon, 2 eggs, 1 teaspoon spice, 1 teaspoon nutmeg. Rub butter into dry ingredients, mix with eggs, cut into small rounds, bake in quick oven, stick together with raspberry jam, ice tops. —Miss L. Zilm, Tanunda

### VIENNA BISCUITS

Half. lb. flour, 3 ozs. butter,  $\frac{1}{2}$  lb. soft brown sugar, 2 eggs, 1 teaspoon ground ginger, pinch of cream of tartar, pinch carb. soda. Mix all dry ingredients well with the butter, then add eggs well beaten. Roll thin and cut. Bake in a moderate oven. Put together with jam.

—Mrs. W. E. Heuzenroeder

### VANILLA BISCUITS

Half. lb. butter,  $\frac{1}{2}$  lb. sugar, 1 lb. S.R. flour, 2 eggs,  $\frac{1}{2}$  teaspoon essence of vanilla.

—Mrs. F. F. Rothe, Tanunda

### WALNUT BISCUITS

Take  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, mix well, add 2 eggs, 1 cup walnuts (chopped), and enough S.R. flour to make a fairly stiff dough. Put small pieces on greased tin and bake in slow oven.

—Mrs. H. Brewster-Jones, Rose Park

### WHOLEMEAL BISCUITS

Quarter lb. butter,  $\frac{1}{2}$  cup sugar, 1 egg,  $1\frac{1}{2}$  cups wholemeal flour,  $1\frac{1}{2}$  cups S.R. flour, pinch of salt. Beat butter and sugar to cream, add egg, mix flour and salt, and mix all well together to stiff dough. Roll  $\frac{1}{4}$  inch thick, cut in rounds and bake in slow oven till a light brown.

—Mrs. U. R. Heinze, Tanunda

### WALNUT CRISPETS

Take  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 cup chopped walnuts, 3 dessertspoons golden syrup, 3 dessertspoons milk,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon bi-carbonate of soda, essence of vanilla, pinch of salt. Cream butter and sugar, add syrup, flour, soda dissolved in milk, and then the other ingredients. Mould with the hands into small fingers, put on a cold tray, and bake slowly for  $\frac{1}{2}$  hour.

—Gladys Spaeth, Tanunda

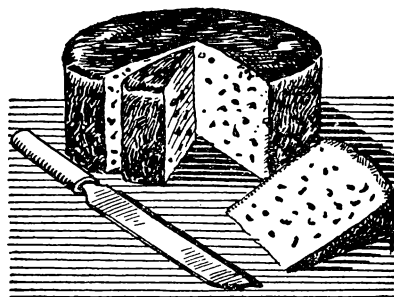
### WALNUT HONEY NUTTIES

One cup flour, 1 cup rolled oats,  $\frac{1}{2}$  cup chopped nuts,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{2}$  cup butter, 1 tablespoon honey, 2 tablespoons boiling water, 1 teaspoon bi-carbonate of soda. Mix together the honey, boiling water, soda, and butter, and work well into the well-mixed dry ingredients. Make into tiny heaps on greased tins and bake in slow oven.

—M. Chamberlain



## Cakes



### ALMOND CHEESE CAKES

This is a good way to use up the trimmings of pastry when making a fruit tart, pie, etc. Also the yolks of eggs, when whites are used for icing or sweet-making. Ingredients: Short or puff pastry, 4 ozs. ground almonds, 4 ozs. castor sugar, 5 drops almond essence, 1 teaspoon lemon juice, 1 egg, or the yolks of 2. Line patty pans with thin pastry (paper patties will do), mix together the almonds, sugar, essence, and add the well-whipped egg, three parts fill the lined patty pans with the mixture, cross the top with two narrow strips of pastry and bake in a moderate oven.

—Mrs. Alb. Keil

### APPLE BLOSSOM CAKES

Half cup S.R. flour,  $\frac{1}{2}$  cup plain flour,  $\frac{1}{2}$  cup sugar, a little milk, 3 ozs. butter, some apple pulp, 1 or 2 eggs, essence of lemon. Beat butter and sugar to a cream, add eggs, beat well, add flour, milk and essence, and mix thoroughly. Put 1 teaspoon of mixture into patty pans, hollowing the centre slightly. Put a little apple pulp on each cake and cover with a little of the mixture. Bake in a moderate oven about 15 minutes. When cold decorate with pink icing.

—Miss Dora Zilm, Tanunda

### ALMOND CHEESE CAKES

Take 4 ozs. minced almonds, 4 ozs. castor sugar, 1 beaten egg. Mix well. Line a tin with good pastry, fill with the mixture and bake in moderate oven.

### APPLE CAKES

Half lb. flour,  $\frac{1}{4}$  lb. butter, 1 teaspoon cream of tartar,  $\frac{1}{4}$  teaspoon carb. soda, salt, 1 egg, 3 tablespoons milk, 3 tablespoons sugar, 3 grated apples. Method: Sift dry ingredients, add sugar, rub in butter, add beaten egg and milk, turn on to a floured board and roll out as for biscuits. Cut into small rounds, put a teaspoon of grated apple on to half of rounds and cover top with the other half. Bake in a moderate oven about 10 minutes. When cold, ice with orange icing.

—Miss Linda Zilm, Tanunda

### AUNTIE CAKES

One lb. maizena, 2 teaspoons baking powder,  $\frac{1}{4}$  lb. sugar,  $\frac{1}{4}$  lb. butter, 4 eggs, and a few drops of essence of lemon. Beat butter and sugar to a cream, add eggs and maizena. A teaspoon to a patty. Bake 5 minutes in rather quick oven.

—Mrs. A. Rigby, Tanunda

### BAKEWELL TARTS

Make  $\frac{1}{4}$  lb. good short pastry and put into patty pans. Make a filling mixture of 4 tablespoons of currants, 4 tablespoons sugar, a little grated rind of lemon, 2 tablespoons apricot jam. Put a little of this into each patty pan. Now beat together 2 ozs. butter, 2 ozs. sugar, 1 egg. Stir in 2 ozs. cocoanut and pile on tarts. Bake in moderate oven 20 minutes.

—Mrs. B. Schiller, Tanunda

### BANBURY CAKES

Two cups apples, diced or minced, 1 cup currants,  $\frac{1}{4}$  cup sugar, 1 cup cake crumbs,  $\frac{1}{4}$  teaspoon ground cinnamon, a grating of nutmeg,  $1\frac{1}{2}$  lbs. flaky or short pastry. Method: Prepare fruit, mix with sugar, cake crumbs, cinnamon, and nutmeg; roll pastry thinly. On one half place the mixture, covering with the other portion of pastry. Wet the edges of pastry and press them together. Prick top of pastry with a fork and glaze with sugar-water or egg. Bake in a hot oven 20 minutes. Sprinkle with icing sugar, then cut into squares.

—Miss E. Ahrens, Vine Vale

### CAIRO CAKES

These are very delicious. Cream 6 ozs. of good butter in a basin, add 2 ozs. of castor sugar; mix until creamy with wooden spoon. Add 8 ozs. of flour, flavouring any essence. Mix until the paste leaves the sides of basin. Turn out on board, and with hands form into a roll about  $1\frac{1}{2}$  inches thick, then with floured knife cut into slanting slices about 1 inch thick. Bake until light brown.

—Mrs. Wilfred Wuttke

### CHOCOLATE CAKES

Two eggs, their weight in butter, sugar, and S.R. flour, and 1 teaspoon essence of vanilla. Beat butter and sugar to a cream, add eggs, well beaten, then vanilla and flour. Put in patty pans and bake 15 to 20 minutes. Icing: Six ozs. icing sugar, 2 ozs. cocoa, 12 drops essence of vanilla, and 2 tablespoons water. Mix smooth and stir over fire until warm, then dip cakes into it.

—Mrs. M. C. Riedel, Tanunda

### CHOCOLATE CAKES

Two ozs. butter, 2 ozs. castor sugar, 2 eggs, 2 ozs. flour, 2 ozs. grated chocolate, 1 level teaspoon baking powder. Mix the usual way and bake in patty pans.

—Mrs. Alb. Keil

### CHEESE CAKES

Mix 3 eggs, their weight in butter and sugar, the weight of 4 eggs in S.R. flour, essence of lemon. Line patty pans with pastry and fill with the mixture. Bake in very quick oven.

—Mrs. Bauermann, Sedan

### CINNAMON ROLLS

Two cups flour, 2 teaspoons baking powder, salt, 4 tablespoons sugar, 4 tablespoons butter,  $\frac{1}{2}$  cup milk, 1 teaspoon cinnamon, 1 cup currants. Sift flour, baking powder, and half the sugar, rub in one half of the butter, and add milk slowly to make a soft dough. Turn on to board and roll out lightly into an oblong sheet about  $\frac{1}{4}$  inch thick. Spread with remainder of butter, sprinkle with currants, cinnamon, and sugar. Roll carefully as for roly-poly pudding, cut in pieces  $\frac{1}{2}$  inch thick, and place on buttered tin, cut side up. Bake about 15 to 20 minutes.

—Miss M. Kleemann, Mill Street, Tanunda

### COFFEE KISSES

Take 4 ozs. butter,  $\frac{1}{2}$  lb. S.R. flour, 3 ozs. sugar (castor if possible), 1 egg, 1 teaspoon coffee essence, and a pinch of salt. Method: Beat butter and sugar to a cream, add coffee essence. Sieve flour and salt, beat the egg well, and add flour and egg alternately to the mixture till of a stiff consistency. Place a teaspoonful at a time on a well-greased oven slide and bake in a very hot oven from 5 to 7 minutes. Allow to cool, and then join the "kisses" together with coffee butter icing. The Filling: Three ozs. icing sugar, beaten well together with  $1\frac{1}{2}$  ozs. melted butter and 1 teaspoonful coffee essence. Dust with icing sugar. These are delicious.

—Miss Dora Zilm, Tanunda

### COCOANUT ROCK CAKES

Eight ozs. flour, 4 ozs. butter, 4 ozs. sugar, 2 ozs. desiccated cocoanut, 2 eggs, 1 large teaspoon baking powder. Method: Put the flour into a basin and add the baking powder. Then rub the butter thoroughly into the flour and mix the sugar and cocoanut with it, whisk 2 small eggs or 1 large egg, and a little milk, and moisten the dry ingredients. Beat the mixture well for 5 minutes, then take up a small portion at a time with 2 forks, and place it in rough little heaps on a buttered baking tin, and bake at once in a quick oven for about 15 minutes.

—Linda Zilm

### COCOANUT TARTS

Four ozs. sugar, 4 ozs. butter, 8 ozs. S.R. flour, 1 egg. Roll out thin and place in patty pans, put a little jam in each patty tin, then the following mixture. Filling: Half cup sugar, 1 cup cocoanut, white of an egg beaten up stiff. Bake in moderate oven for 15 minutes.

—Miss M. Kleemann, Mill Street, Tanunda

### CREAM PUFFS

Fifteen ozs. butter, 1 lb. water, 1 lb. flour, good weight. Melt butter and water till boiling, then stir in the flour till it comes off the saucepan. When cool break in 16 eggs one after the other, stirring well all the time. Bake in small cakes for 20 minutes.

—Miss P. I. Tschirpig, Tanunda

### COFFEE BUNS

Two ozs. flour, 2 ozs. ground rice, 2 ozs. butter, 2 ozs. sugar, 1 teaspoon vanilla,  $\frac{1}{2}$  teaspoon baking powder, 1 egg, a dessert-spoon milk, and coffee essence. Cream butter and sugar, add well-beaten egg, then milk and vanilla, and only just enough coffee essence to make the cakes a pretty shade, about a small teaspoonful. Beat all this until smooth, and gradually add flour and ground rice, mixed with baking powder. Bake in patty pans.

—Mrs. Alb. Keil

### CREAM LILIES

Four eggs, 1 cup sugar, 1 cup flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Beat eggs and sugar to a froth, add flour and cream of tartar and soda. Beat well and cook on buttered paper a small teaspoonful for each one. When cooked roll the shape of a lily. When cold fill with whipped cream and a spoonful of jelly on top.

—Miss Edna Schmitke

### CREAM PUFFS

Half pint milk, 4 eggs, 4 ozs. S.R. flour, 2 ozs. butter. Bring milk and butter to the boil, when boiling add the flour, well sifted, putting all in at once; beat well till quite smooth. Remove from fire, when cool, add eggs, well beaten, stirring in well. Put in small smooth piece on a greased oven slide and bake in a quick oven for  $\frac{1}{2}$  hour. When cold split open and fill with whipped cream and icing sugar.

—Mrs. A. A. Kuchel

### CREAM PUFFS

Put  $\frac{1}{2}$  pint water and 2 ozs. butter on to boil; when boiling throw in quickly 4 ozs. flour. Stir until well cooked and a smooth dough is formed. Remove from the fire, and when cooled or lukewarm take 4 eggs, simply drop one whole egg into the dough, beat until mixed, then add another, and so on. Drop the mixture by spoonful on the greased patty pans, and bake in moderately quick oven for  $\frac{1}{2}$  hour. Whipped cream flavoured with vanilla for filling.

—Mrs. H. P. Guerin, East Adelaide

—Miss Ada Haese, Tanunda

### CREAM PUFFS

One pint water, 2 ozs. butter, 6 ozs. flour, 4 eggs. Bring butter and water to a fast boil, then stir in flour with a little rising. When almost cold add 1 egg at a time, well beaten. Grease tins and bake in hot oven. Bake  $\frac{1}{2}$  hour. —Mrs. Vic. Schulz, Tanunda

### CREAM PUFFS

Put in saucepan  $\frac{1}{2}$  pint water, 2 ozs. butter. When boiling add quickly 4 ozs. S.R. flour. Stir until a smooth paste. Remove from fire and when lukewarm add 3 eggs, one at a time, and beat well. Bake in a moderate oven for about  $\frac{1}{2}$  hour. When cool, fill with whipped cream. This mixture makes 18 puffs.

—Mrs. Fred. Hoffmann, Rowland Flat

### CREAM PUFFS

Half pint water.  $\frac{1}{2}$  lb. butter; put on fire and bring to boil. Put in  $1\frac{1}{2}$  lbs. flour, stirring well until a smooth paste is formed. Remove from fire, and when lukewarm add 12 eggs, one at a time. Beat well. Bake in a quick oven for  $\frac{1}{2}$  hour. When cold fill with cream and sprinkle with icing sugar.

—Mrs. C. Lindner, Krondorf



### CREAM PUFFS

One lb. water,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. butter, 8 eggs. Boil butter and water until butter is dissolved, then add flour, and stir till smooth; let cool, then add eggs, one at a time. Do not beat the eggs. Bake in quick oven. If preferred, mix a little nutmeg and fill with whipped cream.

—Mrs. O. E. Juttner, Tanunda

### CREAM CAKES

Four eggs, 1 cup sugar, beat up like a sponge 1 cup of fairly thick cream, 2 cups S.R. flour. Half this amount makes 2 dozen little cakes in papers. When they are cold open up the top of each and put in whipped cream.

—A. E. Schulz

### CURRENT TARTS

Fill required number of patty pans with good short pastry, then make the following filling: Mix together 4 tablespoons currants, 4 tablespoons sugar, and 2 tablespoons apricot jam. Put a little of this mixture in each patty, then beat together 2 ozs. butter,  $\frac{1}{2}$  lb. sugar, and 1 egg, stir in  $\frac{1}{2}$  lb. cocoanut and pile on top of tarts. Bake 20 minutes in moderate oven.

### CURRENT COOKIES

Half. lb. sugar,  $\frac{1}{2}$  lb. butter, 1 lb. flour, 2 eggs,  $\frac{1}{2}$  lb. currants, 4 tablespoons milk, 2 level teaspoons cream of tartar, 1 level teaspoon carb. soda, pinch of salt. Rub butter and sugar into flour, sifted with the rising. Add currants and mix in well-beaten eggs and milk. Roll into balls and bake in a moderate oven for 20 minutes.

—Mrs. U. R. Heinze, Tanunda

### DAINTY CAKES

Two cups powdered sugar, 1 cup butter, 1 cup sweet milk, 4 eggs, 2 $\frac{1}{2}$  large cups flour,  $\frac{1}{2}$  cup cornflour, 2 teaspoons baking powder, a little mace. Mix butter and sugar to a cream, then add eggs, which have been well beaten, then the milk, and lastly flour and cornflour, in which the baking powder and mace have been mixed. Bake in small tins and ice all over.

—Miss Sophie Nietschke, Koonunga

### DATE ROCK CAKES

One small cup sugar,  $\frac{1}{2}$  lb. butter, 1 lb. S.R. flour, 1 lb. dates (stoned and cut), mix with 3 eggs and 2 tablespoons of milk, add citron or lemon peel and bake in rough pieces in a moderate oven.

—Mrs. J. E. Swann, Angaston

### FEATHER CAKES

Quarter lb. butter, 1 cup sugar, 1 cup milk, 4 eggs, 4 teaspoons cream of tartar, 2 teaspoons carb. soda, 4 cups flour, and essence of lemon. Method: Beat butter and sugar to a cream, add eggs, then milk, then flour, in which the powders have been mixed. Beat well, bake in patty pans in a quick oven.

—Miss Ivy Doorne, Tanunda

### GENOA CAKES

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 6 eggs,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar, few drops essence of lemon. Cream butter and sugar, add eggs, one by one, beat well. Add flour and rising, and beat all well together. Spread on ungreased paper and bake in quick oven about 11 minutes. Cut in half when cold and spread with any filling liked.

—Mrs. L. S. Duncan, Tanunda

### GRACE CAKES

Two cups S.R. flour, 1 cup sugar, 4 ozs. butter, 3 eggs,  $\frac{1}{2}$  cup milk, essence of lemon. Beat butter to cream, add sugar, add eggs one at a time, essence, and milk. Sift in the flour. Bake in patty pans in a rather quick oven.

—Mrs. J. Obst, Tanunda

### HONEY CAKES

Four lbs. dark honey, 13 cups flour, 2 lbs. sugar, 7 eggs, 5 teaspoons carb. soda, 2 teaspoons cinnamon, 2 teaspoons allspice, 1 teaspoon ground cloves. Mix all together, roll out, and bake cake or biscuits.

—Miss Dora Keil, Krondorf

### JUMBLE CAKE

Make puff paste, roll out very thin. Place on a tin tray or meat dish. Spread raspberry jam over very thinly; place another layer of paste very thinly on top; press edges together; cut evenly at the edges; press together and bake in a very quick oven; when baked put thin icing on top, cut in squares when cold.

—Miss Mab Jefferson, Naracoorte

### LAMINGTON CAKES

Half lb. S.R. flour, 6 ozs. sugar, 2 ozs. butter, 2 eggs,  $\frac{1}{2}$  cupful milk, vanilla. Cream butter and sugar, then add eggs, well beaten, add flour alternately with milk to right consistency. Bake in shallow tin in a moderate oven for  $\frac{1}{2}$  hour. Cut in squares when cold and ice.

—Mrs. Hurst, Tanunda

### LAMINGTON CAKES

One cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Method: Beat butter and sugar to a cream, add eggs, well beaten, one at a time, then the milk in which the soda has been dissolved, then the flour, mixed with cream of tartar. Beat all well and bake in a square tin. When cold cut in squares and ice all over with the following: One lb. icing sugar, 5 teaspoons cocoa; mix well, and work in 4 ozs. butter, vanilla to taste, and 2 or 3 tablespoons milk. Dip each piece when iced in dessicated coconut.

—Miss Ivy Doorne, Tanunda

—Miss B. Standish, Bethany

—Mrs. J. T. Kleemann, Tanunda

—Mrs. Percy Bevan, Adelaide

### LIGHT CAKE MIXTURE

Take 3 eggs, beat light, add 1 cup sugar, beat until sugar is dissolved; melt 3 tablespoons butter, when melted add essence of lemon to taste (about 4 drops),  $\frac{1}{2}$  cup milk, 2 cups flour, with 1 teaspoon carb. soda, and 2 teaspoons cream of tartar added, divide into 2 sandwich tins. Bake about 10 minutes. This can be also baked in small containers, or in one large dish to make into lamingtons.

—Mrs. J. H. Thyer, "Roslyn," Eden Valley

### LEMON ROCKS

One and a half lbs. flour,  $\frac{3}{4}$  lb. sugar,  $\frac{3}{4}$  lb. butter, 4 eggs, essence of lemon and peel, 2 teaspoons cream of tartar, 1 teaspoon baking soda.

—Mrs. O. Jacobs, Tanunda

### LITTLE ORANGE CAKES

Four ozs. butter, 5 ozs. sugar, 3 eggs, 4 ozs. flour, 2 ozs. corn-flour,  $1\frac{1}{2}$  tablespoons milk, 1 teaspoon baking powder, the grated rind of an orange. Mix the usual way and bake in a moderate oven. Ice with icing sugar, moistened with melted butter and orange juice, or cut a small piece out of the centre of each, fill up with lemon butter (recipe in this book), replace the tops, and decorate with whipped cream.

—Mrs. Alb. Keil

### MACARON TARTS

Mix  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. flour, 1 tablespoon sugar, 1 egg. Filling: One small cup sugar, 3 tablespoons cocoanut, 1 tablespoon butter, 1 egg. Roll out and cut with round cutter. Place in paper or tin containers. Put  $\frac{1}{2}$  teaspoon jam in each and then 1 teaspoon filling.

—Mrs. A. Nettelbeck

### MACAROONS

Line paper patty pans with pastry rolled thinly, put in a little raspberry jam. Beat 4 eggs well with 1 cup sugar, add  $2\frac{1}{2}$  cups cocoanut, and put 1 dessertspoon of the mixture on top of raspberry jam. Bake in quick oven for 15 to 20 minutes.

—Mrs. M. O. Riedel

### MARMALADE CHEESE CAKES

Two tablespoons marmalade, 2 eggs, 2 ozs. butter. Melt the butter, beat the eggs, and add to the marmalade. Line patty pans with puff pastry, pour the mixture in, and bake in a quick oven.

—Mrs. F. Juttner, "Paranook," Tanunda

### MADELINES

Two ozs. butter, 2 ozs. sugar, 2 eggs, 3 ozs. flour,  $\frac{1}{2}$  teaspoonful baking powder,  $\frac{1}{2}$  gill milk, raspberry jam, crystallized cherries, or little cream, dessicated cocoanut. Method: Grease 6 small plain moulds, cream the sugar and butter well, add the eggs, one at a time, and beat till light and creamy, about 10 minutes. Add the sifted flour and baking powder, and a little milk. If the eggs are large the milk may not be needed. Fill the greased tins three-quarter full of the mixture and bake in a quick oven for 20 minutes. When cold, brush them over with a little warmed jam that has been strained. Roll them in the cocoanut and decorate the top of each with a little cream or a cherry.

—Miss Linda Zilm

### MAID-OF-HONOUR CHEESE CAKES

Line paper patty pans with pastry rolled thinly and put in 1 teaspoon of raspberry jam. Then beat  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar to a cream, add 2 eggs, well beaten. Stir in  $\frac{1}{2}$  lb. cornflour mixed with  $\frac{1}{2}$  lb. S.R. flour. Put 1 dessertspoon of this mixture on top of raspberry jam, and bake until nicely coloured.

—Mrs. M. O. Riedel, Tanunda

### PINEAPPLE NAPOLEONS

Bake a rich pastry crust or puff paste, and cut into squares immediately. Spread on square crust a  $\frac{1}{4}$ -inch layer of well-drained, crushed, or grated pineapple. Sprinkle with castor sugar, add another crust and spread with whipped cream. Put on top crust and garnish with pineapple and whipped cream.

—Mrs. U. R. Heinze, Tanunda

### ORANGE CHEESE CAKES

For the crust add a teaspoon baking powder to 2 cups flour and rub  $\frac{1}{2}$  cup butter well into it. If too dry add a little water. Roll out, line patty pans, and put  $\frac{1}{2}$  teaspoon jam in each. For the cheese beat 2 ozs. butter and 2 ozs. sugar to a cream, add a well-beaten egg, and the grated rind of an orange. Then add 2 ozs. flour, and  $\frac{1}{2}$  teaspoon baking powder. Put a teaspoon in each patty and cross the tops with narrow strips of orange peel or pastry. Any short or puff pastry may be used in place of the above crust.

—Mrs. Alb. Keil

### NICE CAKES

Quarter lb. flour,  $2\frac{1}{2}$  ozs. butter,  $2\frac{1}{2}$  ozs. sugar; beat butter and sugar to cream, add 3 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda. Bake in patty pans.

—Mrs. F. H. Hoffmann, Tanunda

### PATTY CAKES

Half lb. butter, 3 eggs, 6 ozs. sugar,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar,  $\frac{1}{2}$  lb. flour, 2 tablespoons currants or sultanas. Method: Beat butter and sugar etc. together. Bake in greased patty tins in a moderate oven 15 minutes.

—Miss Linda Zilm, Tanunda

### PRINCE OF WALES CAKES

Mix 4 ozs. butter and 5 ozs. sugar together, add 2 eggs, 4 ozs. flour, 4 ozs. cornflour, 1 teaspoon baking powder. Flavour with essence of lemon. Bake in patty pans in a moderate oven for about 10 minutes.

—Mrs. S. Homburg, Tanunda

—Mrs. G. Schrapel, Tanunda

### QUEEN DROP CAKE

Two and a half cups S.R. flour, 1 cup butter, 1 cup sugar, 2 eggs, and a little milk. Add currants and lemon peel if liked. Mix butter, sugar and eggs to cream, then add milk and flour, drop with teaspoon on greased trays. Bake in moderate oven till light brown.

—Miss G. L. Steinberner, Krondorf

### QUEEN CAKES

Four eggs, weight of 3 eggs in sugar, 4 in flour, 3 in butter. Mix butter with sugar to a cream, add eggs, well beaten, then flour, add a few currants if desired. Put in patty tins and bake in a fairly hot oven until brown. This also makes a nice cake recipe.

—Mrs. A. F. Schrader, Tanunda

### RASPBERRY BUNS

Six ozs. flour,  $\frac{1}{2}$  teaspoon baking powder, 2 ozs. butter, 3 ozs. sugar, 1 egg,  $\frac{1}{2}$  cup milk. Mix up, divide into balls, fill centre with jam, glaze with beaten egg, and bake 15 minutes in hot oven.

—Miss G. Mitchell, Kadina

### ROCK BUNS

Three cups S.R. flour,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup currants, 2 eggs, a little milk. Mix all together, make into rocks and bake.

—Mrs. Ed. Offe

### ROCK BUNS

One lb. S.R. flour,  $\frac{1}{2}$  lb. butter or half lard,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. mixed fruit, 2 tablespoons of wine or milk, 2 well-beaten eggs. Put on slide in teaspoonfuls in rough heaps and bake for 20 minutes.

—Mrs. Gus. Schrapel

### ROCK BUNS

Ingredients: Six ozs. flour, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt, 2 to 3 ozs. dripping, 2 ozs. sugar, 2 ozs. cocoanut chips,  $\frac{1}{2}$  teaspoon ground ginger, a little nutmeg, 1 egg, 2 tablespoons milk. Method: Sift the flour, baking powder and salt. Rub the dripping into the flour. Add cocoanut chips, sugar, and spices. Mix to a stiff dough with the beaten egg and milk. Put in small rough heaps on a greased oven slide. Bake 10 minutes in a quick oven.

—Mrs. J. A. Kowald, Tanunda

### RICE CHEESE CAKES

One egg, its weight in butter, 2 ozs. ground rice, 2 ozs. sugar. Method: Take butter and sugar, beat well together, add egg, well beaten, then ground rice and essence. Beat well together. Make the pastry, roll out  $\frac{1}{4}$  inch, cut with pastry cutter, line patty pans with paste, put layer of raspberry jam in each, then a little of the mixture on top. Bake in a quick oven from 3 to 5 minutes.

—B. Wallis, Burra

### SMALL CAKES

Half lb. flour,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar,  $\frac{1}{2}$  cup sugar, 4 ozs. butter, 2 eggs,  $\frac{1}{2}$  cup milk, 2 ozs. currants or sultanas, 1 oz. lemon peel. Bake in greased patty tins for 15 minutes.

—Miss G. Mitchell, Kadina

### SNOWBALLS

One cup cream, 1 cup sugar, 2 eggs,  $1\frac{1}{2}$  cups S.R. flour. Bake in gem scone tray (iron). Ice all over with white icing, and roll in cocoanut chips.

—Mrs. Will. Hage, Tanunda

### SMALL CAKES IN PATTY PANS

One cup sugar, 2 cups flour, 1 cup butter, a little dripping may be used instead of all butter, 3 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda,  $\frac{1}{2}$  cup milk, some currants or raisins may be used.

—Mrs. P. Heinrich

### LIGHT PASTRY FOR ECLAIRS

Five tablespoons flour, 2 tablespoons castor sugar, 3 ozs. butter,  $\frac{1}{2}$  pint water,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon any flavouring desired, 3 eggs. Take a saucepan holding 2 pints, put in water, butter, salt and sugar, and when boiling fast sift in the flour and stir vigorously with a wooden spoon. Remove from fire and beat until perfectly smooth. Now add eggs, one at a time (unbeaten), add flavouring. These are best made in a roll. Take a dessertspoon of mixture, roll lightly on a floured board until you have a roll about 3 inches long and about 2 inches wide. Put on a baking pan, and bake in a hot oven. When cold split them open with a sharp knife, and insert some whipped cream or a chocolate mixture.

—Miss Ella Offe, Tanunda

### WALNUT WAFERS

Two eggs, 1 cup brown sugar, a pinch of salt, 1 cup shelled walnuts, 3 tablespoons flour. Mix and drop on buttered paper, and bake till brown.

—Miss E. Miller, Tanunda

### STRAW CAKE

One cup butter, cream with  $1\frac{1}{2}$  cups sugar, 3 eggs, 1 cup milk, 3 cups flour, 1 teaspoon carb. soda, 2 teaspoons cream of tartar, pinch of salt, essence of lemon and currants as liked. Bake in patty pans in a very quick oven for 10 minutes, or in a loaf if preferred.

—Carrie Paull, Kadina

### PUFF PASTRY

One lb. good butter, 1 lb. flour, a little salt, rub in 2 or 3 ozs. of the butter, yolk of an egg, and a little water. Stir with a knife; put the rest of the butter in the centre of paste after rolling and roll out three times; stand awhile, and roll again  $\frac{1}{4}$  inch thick. Cut into squares like scones. The oven should be quick (very hot). Serve with jam or stewed fruit.

—Miss M. Lowke, Tanunda

### PUFF PASTRY

One lb. flour,  $\frac{1}{2}$  lb. lard,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  oz. cream of tartar. Rub some of the lard and cream of tartar into the flour well. Make a nice stiff paste with a little water. Roll out the paste 1 inch thick, lay remainder of lard and butter on in 1-inch thick pieces. Roll out five times, then let it stand for 2 hours. Roll out again, and bake in very hot oven. This is an excellent puff paste for mince pies or cheese cakes, and should be baked in a very quick oven.

—Mrs. F. Juttner, "Paranook," Tanunda

### HALF PUFF PASTE

One lb. flour,  $\frac{1}{2}$  lb. butter, about  $\frac{1}{2}$  pint water, a little salt. Rub the butter into flour and salt, and then add the water. Mix all thoroughly. Put on to the board and work into a smooth dough. Roll out thin, dust with flour, fold in three and roll out opposite way. Do this three times, rolling alternate ways each time. This does for pies, fruit pies, or baked apple dumpling.

—Mrs. A. Rosenberg, Tanunda

### APPLE CAKE

Two cups flour,  $\frac{3}{4}$  lb. sugar, 4 ozs. butter, 2 eggs, 2 teaspoons cream of tartar, 1 teaspoon soda,  $\frac{1}{4}$  cup milk. Mode: Cream butter and sugar, then add eggs; beat all well together. Sift soda and cream of tartar with the flour. Bake in buttered sandwich tins. When cool spread stewed apples between.

—Miss Clara Mattiske, Stonewell, Tanunda

### ARROWROOT SPONGE

Three-quarter cup arrowroot, 1 good teaspoon flour,  $\frac{1}{2}$  cup sugar, 3 eggs, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Method: Grease sandwich tins and line with lunch wrap paper. Beat eggs and sugar thoroughly until light and frothy. Stir in the sifted arrowroot, flour, carb. soda, and cream of tartar. Bake in a moderate oven for 12 minutes, when cold put together with whipped cream, flavoured with finely cut bananas or pineapple.

—Mrs. M. O. Riedel

### BROWN SPONGE

Four eggs, 1 cup sugar, 1 cup S.R. flour, 1 dessertspoon cocoa, 1 dessertspoon cornflour, 1 teaspoon butter in about 1 tablespoon boiling water. Put in 2 sandwich tins. Bake 20 minutes.

—A. E. Schulz

### BLACK DEVIL CAKE

Two-thirds cup butter,  $1\frac{1}{2}$  cups castor sugar, 3 eggs, two-thirds cup cocoa,  $\frac{1}{2}$  cup hot water, 2 cups S.R. flour, 1 cup milk, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon salt. Method: Cream butter and sugar, add eggs, beating each one separately; add hot water to the cocoa and mix till smooth; add to mixture; add salt, soda, and cream of tartar to the S.R. flour and sift together; add to mixture alternately with the milk. Bake in sandwich tins in moderate oven 20 to 25 minutes. Fill with whipped cream and ice with chocolate icing.

—D. A. Naismith, Wagga Wagga, N.S.W.

### COCOA CAKE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 3 eggs, 6 tablespoons milk, 4 teaspoons cocoa, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda. Put in a little milk. Bake in layers, put jam between, and ice with cocoa icing.

—Miss E. Haese, Tanunda

### CREAM CAKE

Three quarter cup sugar,  $\frac{3}{4}$  cup flour, 3 eggs,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cream of tartar, 1 tablespoon butter, and a little salt. Beat eggs well, add sugar, whisk till frothy, sift soda, cream of tartar and flour into mixture, beat well again. Bake 7 to 10 minutes in very hot oven, and put together with whipped cream flavoured with vanilla.

—Mrs. W. Glen Clark, Angaston

### COFFEE SANDWICH

Three eggs, 1 cupful S.R. flour, 1 cupful sugar, 1 tablespoon butter melted in 4 tablespoons boiling water. Method: Beat eggs and sugar for  $\frac{1}{4}$  hour, then mix the flour, lastly add the butter melted in boiling water. Stir, but do not beat. Put in sandwich tins and bake in a moderate oven.

—Mrs. Wilfred Wuttke

### CINNAMON SPONGE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. S.R. flour, 3 eggs, 1 tablespoon cinnamon,  $\frac{1}{2}$  cup milk. Mode: Cream butter and sugar, then add eggs. Beat all together, sift cinnamon with flour. Bake in sandwich tins for  $\frac{1}{2}$  hour. Filling. One tablespoon butter and 3 of castor sugar. Beat together to a cream and spread between cakes when cold.

—Mrs. C. R. Wuttke, Tanunda

### CINNAMON SPONGE

One cup sugar, 4 eggs, 1 cup plain flour,  $1\frac{1}{2}$  teaspoons cinnamon, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, whipped cream and banana for filling.

—A. A. Kuchel

### CHOCOLATE SPONGE

Four eggs,  $\frac{3}{4}$  cup sugar, 2 dessertspoons cocoa,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar. Put cocoa in cup and fill with flour. Bake in sandwich tins 10 to 15 minutes.

—Mrs. A. Rosenberg

### COCOANUT SPONGE

Half cup butter, 1 cup sugar, 3 eggs,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups S.R. flour. Bake in sandwich tins for 20 minutes. Filling: Quarter pint milk, 3 tablespoons cocoanut chips,  $\frac{1}{2}$  teaspoon cornflour, 1 egg. Boil together until thick and spread between layers.

—Miss B. Garrett, Vine Vale

### CHOCOLATE CAKE

Half lb. S.R. flour, 4 ozs. butter, 4 ozs. sugar, 3 eggs,  $\frac{1}{2}$  teaspoon vanilla, 2 teaspoons chocolate. Mode: Beat butter and sugar to a cream, add the well-beaten eggs, vanilla and melted chocolate. Then sift in flour gradually, stirring well until all is used. Bake in sandwich tins for 15 minutes in a moderate oven. When cold put between layers as follows: One small teacup milk, 1 egg, 1 dessertspoon cornflour, 2 teaspoons vanilla, 1 dessertspoon sugar. Mode: Beat the egg and add to it the sugar and cornflour, which has already been moistened with a little cold milk. Have the milk boiling, and then pour the other ingredients into the saucepan. Stir well all the time, and when it thickens let it stand aside to cool before spreading in between the cake.

—Mrs. E. C. Thiele, Tanunda

### CINNAMON CAKE

Ingredients: One cup sugar,  $\frac{1}{2}$  cup butter, 3 eggs, 2 teaspoons cinnamon, 4 tablespoons milk, 2 cups flour, 1 small teaspoon soda, 2 small teaspoons cream of tartar. Method: Beat butter to a cream, add sugar and eggs, mix the cream of tartar in flour, dissolve soda in milk, add cinnamon, spread jam between layers.

—M. Thiele, Rowland Flat

### CINNAMON SPONGE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 3 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 tablespoon cinnamon,  $\frac{1}{2}$  cup milk. Cream butter and sugar, then add eggs, beat all together. Sift soda, cream of tartar and cinnamon with flour. Bake in sandwich tins for about  $\frac{1}{2}$  hour. Filling: One tablespoon of butter and 3 of icing sugar. Beat together to a cream and spread between the cakes when cold.

—Miss M. Lindner, Tanunda

### COCOANUT CAKE

One cup sugar,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups S.R. flour,  $\frac{1}{2}$  cup milk, 3 eggs. Bake in sandwich tins. Filling: Quarter pint milk, 3 tablespoons cocoanut,  $\frac{1}{2}$  teaspoon cornflour, 1 egg. Boil together and spread between.

—Miss A. Robertson, Adelaide

—Miss L. M. Kalisch, Angaston

### DATE SANDWICH

Two eggs, 4 ozs. melted butter, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 3 teaspoons baking powder. Filling: Put 4 ozs. stoned dates into saucepan with  $\frac{1}{2}$  cup milk. Stir until dates boil soft.

—Miss S. Seppelt, Seppeltsfield

### DAY AND NIGHT CAKE

One cup sugar, yolks of 3 eggs, 1 tablespoon butter, 1 cup milk, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Cream butter and sugar, add the yolks, and beat well, then add rest of ingredients. Divide mixture in halves. Put  $\frac{1}{2}$  cup sultanas,  $\frac{1}{2}$  teaspoon vanilla, and 2 teaspoons chocolate or cocoa to darken in the first half. Flavour the other with lemon, and put each mixture in a greased tin. Beat whites of eggs stiffly, and add 1 cup sifted icing sugar. Spread half of the icing on one cake, and put the light one on top; put on rest of icing and sprinkle cocoanut on top.

—Miss Meta Kleemann, Tanunda



### DOLLY VARDON

Half cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk,  $2\frac{1}{2}$  cups S.R. flour. Divide the dough into three parts, baking two parts plain in sandwich tins. Add to the dough that is left  $\frac{1}{2}$  cup of currants, 1 teaspoon of mixed spice, and a little lemon peel. Bake  $\frac{1}{2}$  hour. Put together with butter icing, the dark layer between.

—Miss M. Garrett, Vine Vale

### DOLLY VARDON CAKE

Half cup butter, 1 cup sugar,  $1\frac{1}{2}$  cups flour, 2 eggs,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder, some peel, raisins, currants, and spice. Make into dough, leaving out fruit and spice. Divide into parts, make two layers of plain mixture; fruit and spice with the rest; then bake. Put layers together with icing or jam, dark layer in centre, and ice cake.

—Miss G. Graue, Tanunda

### GINGER SANDWICH

Quarter cup butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{2}$  cup honey, 2 eggs,  $\frac{1}{2}$  cup milk (sour preferred),  $\frac{1}{2}$  teaspoon carb. soda, and 1 teaspoon cream of tartar. Mix butter and sugar, add honey, ginger, milk with soda dissolved in it, and lastly flour with cream of tartar. Bake in sandwich tins in moderate oven. Join together with cream filling flavoured with almond essence.

—A. E. Schulz

### GEM CAKE

One cupful sugar,  $\frac{1}{2}$  lb. butter, 3 eggs, well beaten, and 4 table-spoons milk,  $1\frac{1}{2}$  cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cocoa, a few currants, and a few drops essence of vanilla. Bake in sandwich tins. When cool put jam between or a good cream filling. Ice the top if liked.

—Mrs. F. W. Hoffmann, Tanunda

### GINGER FLUFF

Beat for 20 minutes 4 eggs with  $\frac{1}{2}$  cup sugar. Then sift and add  $\frac{1}{2}$  cup arrowroot, 2 dessertspoons plain flour, 2 teaspoons ground ginger, 2 teaspoons cinnamon, 1 teaspoon cocoa, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Mix all together and lastly add 1 dessertspoon golden syrup warmed slightly with 1 dessertspoon butter. Bake in large-size dishes in oven that is not too hot 15 to 20 minutes. Cream filling and decorate with preserved ginger.

—Mrs. Stan. Heinrich, Bute

### GINGER CAKE

Quarter lb. butter, 2 eggs,  $1\frac{1}{2}$  cups flour, 1 teaspoon ginger, 1 teaspoon mixed spice, 1 teaspoon nutmeg,  $\frac{1}{2}$  cup milk, 1 cup sugar,  $\frac{1}{2}$  cup golden syrup,  $\frac{1}{2}$  teaspoon carb. soda. Mode: Beat butter and sugar to a cream, add eggs, then syrup. Mix in flour to which spices have been added. Put soda into milk and add. Bake in sandwich tins about 10 minutes. Artificial cream for placing between: One tablespoon butter, 4 tablespoons icing sugar. Mix with 1 or 2 teaspoons of water. Beat until it thickens like cream; flavour with vanilla.

—E. Gramp, Rowland Flat

### GINGER SPONGE

Quarter cup butter,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  lbs. flour, 1 teaspoon ginger,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup golden syrup, 1 teaspoon mixed spice, 2 teaspoons cream of tartar, 1 teaspoon soda, 2 eggs. Bake 20 minutes.

—Mrs. J. A. Traeger, Tanunda

### GINGER SPONGE

Four ozs. butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup treacle, 2 eggs,  $\frac{1}{2}$  cup milk, with 1 teaspoon carb. soda dissolved in it, 2 teaspoons ginger, 1 teaspoon spice or cinnamon, 2 cups flour. Bake in layers. For Filling: One tablespoon butter, 1 teaspoon hot water, few drops of essence. Mix with icing sugar to make paste to spread between cakes.

—Miss L. M. Patterson, Frankton

### HENLEY CAKE

Rub together  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  cups S.R. flour. Mix with 1 egg and spread in 2 sandwich tins. Cover thinly with apricot jam. Mix 1 cup cocoanut,  $\frac{1}{2}$  cup sugar, 1 egg. Spread this on top of jam and bake  $\frac{1}{2}$  hour in moderate oven. Can sprinkle with almonds.

—Mrs. A. Nettelbeck, Tanunda

### JAM SANDWICH

Four ozs. butter, 6 eggs, 2 cups S.R. flour,  $1\frac{1}{2}$  cups sugar, 4 tablespoons milk. Beat butter and sugar to a cream, add flour, then milk and yolks of eggs, well beaten. Mix well, lastly add stiffly beaten whites of eggs. Bake in sandwich tins  $\frac{1}{2}$  hour, when done put together with jam.

—Mrs. C. R. Wuttke, Tanunda

### ORANGE LAYER CAKE

Six ozs. butter, 6 ozs. sugar, 4 eggs, rind of an orange,  $\frac{1}{2}$  lb. flour, 1 level teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, pinch of salt. Cream the butter and sugar, and add gradually the well-beaten eggs, then the grated orange rind, and  $\frac{1}{2}$  cup milk. Sift the flour three times with the cream of tartar, soda, and salt, and stir in very carefully. Stir lightly until a smooth soft batter is formed. Bake in two well-greased sandwich tins until done. When the cakes are cold put them together with an orange filling and ice and decorate the cake.

—Viola Kleemann, Tanunda

### PASSION FRUIT CAKE

Two eggs,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. sugar, 1 teaspoon baking powder, 12 passion fruit. Rub pulp of passion fruit through a sieve with a little sugar. Cream butter and sugar, add eggs (whites and yolks beaten well separately), then the fruit, then powder mixed in flour. Bake in 2 sandwich tins lined with well-greased paper. When cold ice the top with passion fruit icing, and spread a butter icing, flavoured with passion fruit, between the cakes.

—Mrs. Alb. Keil

### RICH LAYER CAKE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs, 6 ozs. S.R. flour, essence of vanilla. Mix butter and sugar to a cream, add eggs, one at a time, then the flour. Bake in 2 sandwich tins. Put raspberry jam between and ice the top with chocolate icing. This mixture can also be used for a thick cake, as it keeps.

—Mrs. G. Nettelbeck

### LAYER CAKE

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 3 eggs, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Beat butter, sugar, and eggs, then add flour, etc., roll out thin, and cut with a plate 3 layers for each cake. Bake quickly to a nice brown, and when cold spread any jam between them and ice.

—Mrs. C. G. Kleemann, Tanunda

### LAYER CAKE

Four eggs, their weight in butter and castor sugar, the weight of two in cornflour and fine flour, 1 teaspoon baking powder, vanilla. Mix in the usual way and bake in sandwich tins. When done put vanilla cream filling between and ice top with butter icing.

—Mrs. Alb. Keil

### LEMON SANDWICH

Four eggs, weight of 2 eggs in butter, of 3 in sugar, 4 in S.R. flour,  $\frac{1}{2}$  cup milk. Bake in sandwich tins. Filling: Melt 1 oz. butter, add  $\frac{1}{2}$  cup sugar, juice and rind of 1 lemon, 1 egg, well beaten. Boil and stir well for 10 minutes, and spread between layers.

—Miss Clara Mattiske, Stonewell, Tanunda

### NUT CAKE

Beat 4 ozs. butter to a cream, then beat in  $\frac{1}{2}$  lb. white sugar, add 3 eggs, well beaten,  $\frac{1}{2}$  cup milk, and  $\frac{1}{2}$  lb. sifted flour. Mix 1 teaspoon carb. soda, 2 teaspoons cream of tartar,  $\frac{1}{2}$  teaspoon mixed spice,  $\frac{1}{2}$  teaspoon cinnamon, 2 dessertspoons cocoa, and  $\frac{1}{2}$  cup chopped walnuts, vanilla to flavour. Bake in layers. Whip up cream with castor sugar, vanilla to flavour. Fill in cream when cold. Place one on top of the other, and ice with chocolate icing and walnuts on top.

—Mrs. G. Nettelbeck, Tanunda

### NUT SANDWICH

Cream 2 tablespoons butter with  $\frac{1}{2}$  cup sugar, beat in 1 egg, then 1 cup flour and 1 teaspoon baking powder. Spread half the mixture on a greased sandwich tin, cover with a layer of apricot jam, then add remainder of mixture. Sprinkle with chopped nuts and bake in moderate oven  $\frac{1}{2}$  hour.

—Mrs. P. Sporn

### RIBBON CAKE

Four ozs. butter, 1 cup sugar, 2 cups flour, 3 eggs,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder mixed with the flour. Beat butter and sugar, add well-beaten eggs, then milk, then flour. Colour as usual. Bake in layers, jam between, ice top.

—Mrs. M. Rechner, Tanunda

### RIBBON CAKE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 3 eggs,  $\frac{1}{2}$  cup milk, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda. Beat butter and sugar to a cream, then add eggs, well beaten, then add milk, and lastly the flour and powder. Divide into three parts, and colour one with cocoa or cinnamon, one with cochineal, and leave the other plain. Bake  $\frac{1}{2}$  hour in moderately quick oven. When cold spread with jam and lay one on another and ice.

—Miss A. Mullen, Angaston

### RIBBON CAKE

Four ozs. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. flour, 3 eggs,  $\frac{1}{2}$  cup milk, 2 teaspoons cream of tartar, 1 teaspoon carb. soda (cream of tartar and carb. soda mixed with flour). Beat butter and sugar, then add eggs, one at a time; beat this well, lastly add milk and flour. Bake in three layers; one layer plain, mix chocolate or cocoa with second one, mix cochineal with the third. Bake 15 to 20 minutes in a moderate oven.

—Mrs. Reginald Bevan, Rose Park

### SANDWICH CAKE

Four eggs, the weight of 4 eggs in sugar, the weight of 3 in flour, the weight of 1 in cornflour, 2 tablespoons butter, 3 tablespoons milk, 1 small teaspoon baking soda, 2 small teaspoons cream of tartar. Method: Beat butter and sugar to a cream, add eggs, one by one, and beat well, add milk, then add flour with soda and cream of tartar mixed. Put into sandwich tins and join with the following lemon filling: 2 lemons, the rind of 1, add 1 cup sugar, 1 egg, 1 cup water, 1 teaspoon butter, 1 tablespoon flour mixed smooth with a little cold water. Boil till it thickens.

—A. M. Gramp, Rowland Flat

### SPICE SANDWICH

One cup sugar, 3 eggs, 1 tablespoon melted butter,  $\frac{1}{2}$  cup milk, 3 teaspoons mixed spice, 1 cup flour, 1 teaspoon cream of tartar, 1 teaspoon soda. Beat sugar and eggs together, add melted butter, dissolve soda in milk, and mix cream of tartar with flour. Bake in sandwich tins, and when cold spread whipped cream between layers.

—Mrs. H. Spaeth, Tanunda

### SPONGE SANDWICH

One cup sugar, 1 cup flour, 4 eggs, 1 level teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda. Method: Beat eggs for 10 minutes, add sugar gradually, and beat for another 10 minutes. Add sifted flour with cream of tartar and lastly carb. soda dissolved in a tablespoon of boiling water. Bake in a fairly hot oven.

—Mrs. W. A. Rohrig, Tanunda

### THREE-MINUTE SPONGE

One cup flour, 1 small cup sugar, break in 3 eggs, then 1 tablespoon butter, 2 tablespoons milk, 1 teaspoon carb. soda, and 2 cream of tartar. Put all together in a dish and beat quickly for 3 minutes. Bake for 20 minutes.

—R. E. Schrapel

### SPONGE CAKE

Four eggs, 1 cup sugar, 1 cup S.R. flour (breakfast cup), 1 tablespoon butter, essence of lemon. Beat eggs and sugar for 20 minutes, add flour, mix well, then melted butter, and flavour. Bake in sandwich tins for 15 minutes in a quick oven. Filling: Either cream custard, or lemon filling.

—Mrs. G. Nettelbeck, Tanunda

### SPONGE CAKE

Weight of 4 eggs in sugar, weight of 3 eggs in common flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, with 8 teaspoons boiling water. Beat eggs and sugar well for 10 minutes, add flour and cream of tartar mixed, add soda and water and 2 teaspoons of melted butter last. Bake in a moderate oven 20 minutes. Don't open oven for 10 minutes.

—Mrs. H. Dier, Tanunda

### THREE-MINUTE CAKE

Two ozs. butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk, 1 cup flour, 1 flat teaspoon soda, 2 flat teaspoons cream of tartar. Melt butter in basin, add sugar, eggs, milk, and sifted flour. Beat all together for 3 minutes. Bake in sandwich tins for 10 minutes. Any of the following may be added: chocolate, orange, cinnamon, or walnuts. This is an excellent cake and keeps well.

—Mrs. E. M. Heggie, Angaston

### **SPONGE CAKE**

Four eggs, 1 cup sugar, 2 tablespoons butter beaten to a cream, 1 cup flour,  $\frac{1}{2}$  teaspoon carb. soda, 1 teaspoon cream of tartar. Mix well, and when this is done take  $\frac{1}{2}$  cup of boiling water, add to it, mix again, and then bake. —Mrs. H. Spaeth, Tanunda

### **SPONGE SANDWICH**

One lb. flour, 1 lb. sugar, 6 eggs, 1 tablespoon butter, 1 teaspoon soda, 2 teaspoons cream of tartar, add a little milk for rolls. —Miss Minna Lindner, Krondorf

### **VANILLA SANDWICH**

Four eggs, their weight in sugar, weight of 3 eggs in S.R. flour, 1 tablespoon boiling water. Filling for centre: One egg, 1 teaspoon vanilla, 1 teaspoon cornflour, sweeten to taste. Boil  $\frac{1}{2}$  cup milk and stir in other ingredients.

—Mrs. M. G. Bentley, Burra

### **VICTORIA SANDWICH**

Half lb. flour, 2 tablespoons cocoa, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, 4 ozs. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  cup milk, 3 eggs, vanilla to taste. Mix butter and sugar together, then add eggs, one at a time, then add flour and cream of tartar, and lastly soda in milk. Bake in shallow tins, place raspberry jam between layers, and ice with white icing flavoured with vanilla. Cocoa may be omitted and lemon essence used instead of vanilla.

—Mr. B. Brook, Frankton

### **WALNUT CREAM SANDWICH**

One and a quarter cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, 1 cup sugar, 4 eggs, 1 cup butter. Beat butter and sugar together for 20 minutes. Add flour and rising, with a pinch of salt. Pour out on 4 well-greased pans. Bake in a quick oven from 4 to 6 minutes. Whip some cream, add  $\frac{1}{2}$  cup finely cut up walnuts, flavour with vanilla and 1 teaspoon sugar. When the cake is cold put the mixture between each layer.

—Mrs. J. T. Kleemann, Tanunda

### **WALNUT CREAM CAKE**

Half lb. butter, 1 cup sugar,  $\frac{1}{2}$  cup brown sugar, 4 eggs, 3 tablespoons milk, 2 cups S.R. flour, and pinch of salt. Beat butter and sugar to cream, add eggs, milk, and then flour. Bake in sandwich tins in a moderate oven. When cold, spread half with cream and walnuts (chopped fine), and cover with the other, and then icing, cocoanut chips and walnuts on top.

—Miss K. Freestun, Tanunda

### **WALNUT CAKE**

Two tablespoons butter, 1 small cup sugar, 1 level cup flour, 4 ozs. walnuts (chopped), 4 eggs, vanilla flavouring, 1 teaspoon baking powder. Beat butter and sugar to a cream, break in eggs, one at a time, beat until it looks light. Sift in flour and walnuts, and if too stiff add a little milk. Beat thoroughly for 5 minutes, add 1 teaspoon baking powder. Bake in sandwich tins for 15 minutes. Put whipped cream and chopped walnuts and icing sugar between the layers. Ice with white icing and decorate with walnuts.

—Mrs. F. Juttner, "Paranook," Tanunda

### WALNUT CAKE

Four eggs, 1 cup sugar, 1 cup S.R. flour, 1 tablespoon cold water. Filling: One egg, well beaten, 1 tablespoon cornflour, sugar to taste, 1 teaspoon essence of vanilla,  $\frac{1}{2}$  cup milk. Boil till thick, and when cold add  $\frac{1}{2}$  cup chopped walnuts. Ice cake and sprinkle chopped walnuts or walnuts halved. —Miss G. Mitchell, Kadina

### WALNUT CAKE

Two ozs. butter, 1 cup sugar, 1 cup flour, 4 ozs. walnuts, 4 eggs, 1 teaspoon baking powder, and a little vanilla. Beat butter and sugar to a cream, break in eggs, one at a time, beat until it looks light, then add walnuts, chopped finely, beat 5 minutes. Lastly add flour and baking powder, and put in sandwich tins. Bake 15 minutes. Put chopped walnuts mixed with icing sugar and a little milk between the layers. Ice the top and decorate with walnuts. —Miss L. Hoffmann, Tanunda

### CHOCOLATE SPONGE ROLL

Take 4 eggs, beaten for 10 minutes, add 1 cup sugar, beat together for 5 minutes. Put a cup of plain flour in sifter with 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda, and 2 tablespoons cocoa. Mix together and sift into the mixture. Pour out on a shelf of greased paper and cook for 8 minutes. Turn out on damp cloth, sprinkled with icing sugar. Trim off hard edges, spread with filling, and roll in cloth while warm. —Miss Edna Schmitke

### CHOCOLATE ROLL

Take 2 tablespoons of flour, the same of castor sugar, 1 teaspoon of baking powder, 1 tablespoon of chocolate powder. Mix the dry ingredients thoroughly, then add 2 well-beaten eggs, stir the mixture well, and pour in a greased tin. Bake in a quick oven for 10 minutes, turn out on well-sugared paper and roll. When the cake is cool unroll and spread with whipped cream.

—R. E. Schrapel

### HONEY ROLL

Take 1 cup flour, 1 cup brown sugar, 1 small cup honey, 2 tablespoons butter, 2 eggs, 1 teaspoon mixed spice, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon carb. soda dissolved in 1 teaspoon boiling water, 1 teaspoon cream of tartar, and a few drops essence of lemon or vanilla. Method: Sift the flour with cream of tartar, cream the butter and sugar, to this add the eggs, well beaten; add honey, ginger, spice, and soda, then flour carefully. Mix well, put in well-greased swiss roll tins; bake 15 minutes in good oven. When cooked turn on damp cloth, roll quickly, unroll and spread with whipped cream or mock cream. Cut the crisp edges off and roll up quickly again. This is also very good as a sandwich.

—Miss E. Rathjen, Tanunda

### ALMOND CAKE

Take  $\frac{1}{2}$  lb. each of S.R. flour, sugar, and butter, the grated rind of half a lemon, 6 eggs, and 4 ozs. sweet almonds. Cream the butter with the sugar, add the yolks of eggs, one by one, and beat lightly for 10 minutes. Now stir in the almonds, blanched and chopped, with the flour. Lastly add the whites of eggs, which should be beaten to a stiff froth. Bake the cake in a tin lined with buttered paper, and when nearly done stick almonds (blanched and cut in halves) over the top.

—M. E. Nietschke, Rowland Flat

### APPLE CAKE

Take weight of 3 eggs in flour, sugar, and butter, 1 teaspoon baking powder, stewed apples, strained. Put half of mixture in tin, then apples, then rest of mixture. Bake in good oven over  $\frac{1}{2}$  hour.

—Mrs. Peter Mayr

### APPLE CAKE

Half lb. butter,  $\frac{3}{4}$  lb. sugar,  $1\frac{1}{2}$  lbs. S.R. flour,  $\frac{1}{2}$  pint milk, 4 eggs. When all this is mixed put into baking dish, and for top dressing slice some good cooking apples, sprinkle with sugar and cinnamon, and then bake for  $\frac{1}{2}$  hour. —Mrs. H. Spaeth, Tanunda

### APPLE CAKE

Three cups flour, 1 cup butter or good dripping, 1 cup sugar, 2 teaspoons cream of tartar, 1 teaspoon soda, 3 eggs. Make into a dough, roll out half and spread thin layer in bottom of baking dish. Chop up 6 large apples, sugar and flavour to taste. Spread on paste, and cover with the remaining dough. Bake in hot oven.

—Mrs. S. O. Smith, "The Bungalow," Angaston

### APPLE CAKE

Three eggs,  $3\frac{1}{2}$  cups flour, about  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup sugar, 1 cup butter, 2 teaspoons cream of tartar, 1 teaspoon soda. Beat butter and sugar to a cream, add milk, then eggs, and beat well, then add flour until stiff enough to roll out. Stew about 8 ordinary-sized apples, and flavour with essence, spread thinly on half the mixture that has been rolled out to fit baking dish, then cover with the other half, and bake for  $\frac{1}{2}$  hour in a steady oven.

—Mrs. L. N. Salter, Angaston

### APPLE CAKE

One cup butter, 1 cup sugar, 3 eggs, 3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon carb. soda. Roll out on paper and quickly turn into baking tin, spread with cooked apples, roll out other half, and place on top. Bake and ice. Sprinkle with cocoanut chips.

—Mrs. H. Dier, Tanunda

### APPLE CAKE

Three-quarter cup sugar,  $2\frac{1}{2}$  cups S.R. flour, 4 ozs. butter, 2 eggs,  $\frac{1}{2}$  cup milk, 24 tablespoons stewed apples. Method: Cream the butter, add sugar, eggs, milk, and lastly flour. Cut in half and roll about  $\frac{1}{2}$  inch thick. Put half in a meat dish and spread over with stewed apples, then place the other half on top. Bake in a hot oven. When cool, ice and sprinkle with cocoanut.

—Mrs. E. Hoff, Tanunda

### APRICOT CAKE

Two cups S.R. flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk, 1 egg,  $1\frac{1}{2}$  tablespoons butter. Mix ingredients, fill patty pans, or 1 large cake dish with dough. Stew dried apricots and drain off syrup, put layer of apricots on dough, then mix the following filling and pile on top of apricots. Beat together 2 ozs. butter,  $\frac{1}{2}$  lb. sugar, 1 egg, and  $\frac{1}{2}$  lb. cocoanut chips. If dried apricots are not available, then mix together 4 tablespoons currants, 4 tablespoons sugar, and 2 tablespoons of apricot jam. Bake in moderate oven from 20 to 30 minutes.

—Hetty Spaeth, "Pine Villa," Tanunda

### ANGEL CAKE

Beat whites of 11 eggs till very stiff, add  $1\frac{1}{2}$  cups sugar, 1 cup S.R. flour,  $1\frac{1}{2}$  teaspoons essence of vanilla, beating all the time, and bake at once in a moderate oven 30 to 40 minutes. Ice with white icing when cold. —Mrs. Fred. Hoffmann, Rowland Flat

### AUNTIE LIZZIE'S CAKE

Three-quarter lb. butter,  $\frac{3}{4}$  lb. sugar, 5 eggs, 1 lb. flour, 1 cup milk, 1 lb. currants, 2 teaspoons cinnamon,  $1\frac{1}{2}$  teaspoons carb. soda, a little nutmeg, 2 pieces lemon peel. Method: Cream butter and sugar, add eggs, milk with soda, cinnamon in flour, currants, nutmeg, and peel. Bake slowly for 1 hour.

—Mrs. Will. Hage, Tanunda

### AMERICAN APPLE SAUCE CAKE

This is a very good fruit cake without eggs, and will keep for months. Take  $2\frac{1}{2}$  cups hot unsweetened apple sauce, into this put 1 cup butter and 2 cups sugar, allow to melt. Into 3 cups flour put 4 level teaspoons of soda, 1 teaspoon each of salt, cinnamon, and allspice, 1 lb. sultanas, 1 cup chopped nuts (if liked), 1 teaspoon vanilla. Bake from  $1\frac{1}{2}$  to 2 hours.

—Mrs. Stan. Heinrich, Bute

### ALMOND CAKE

The weight of 4 eggs in butter, sugar, and flour, 1 small teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda. Beat butter and sugar to a cream, add eggs, one at a time, and beat well. Sift in the flour in which the cream of tartar and soda have been added. Pour into buttered tin. Sprinkle the top with chopped almonds and sugar. Bake in a moderate oven until a nice brown.

—Miss Mabel Siegele, Angaston

### BIRTHDAY CAKE

One lb. flour,  $\frac{1}{2}$  pint milk, 6 ozs. butter, 3 eggs, 1 lb. raisins, 4 ozs. lemon peel,  $\frac{3}{4}$  lb. currants, 1 teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon nutmeg, 1 teaspoon mixed spice, 1 teaspoon soda, 4 ozs. chopped almonds. Dry and sift flour, rub in butter until it is like sand, add stoned and chopped raisins and currants (washed and dried), add spices and chopped almonds; break the eggs and mix the whole thoroughly with your hand; dissolve the soda in milk, and add the other ingredients, and mix well. Have ready a baking dish lined with buttered paper, and fill half full, leaving room for rising. Bake at once. At first oven should be hot, then let it cool slowly. Time: about 3 hours.

—Miss Clara Mattiske, Stonewell, Tanunda

### BROWN COFFEE CAKE

One cup sugar, 1 cup treacle, 1 cup dates,  $\frac{1}{2}$  lb. butter, 3 cups flour, 1 egg, 1 teaspoon each of ginger, nutmeg, cloves, cinnamon, and carb. soda, 1 cup strong black coffee, beat butter and sugar, add treacle, then egg, and the coffee, in which soda is dissolved, then flour and dates. Bake  $\frac{3}{4}$  hour in slow oven.

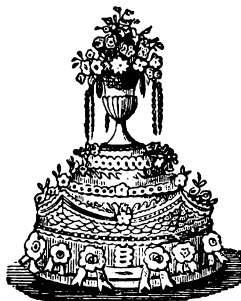
—Mrs. M. M. Prior, Lefevre Terrace, North Adelaide



### BRIDE CAKE

One and a half lbs. flour, 1 lb. butter, 1 lb. sugar,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. sultanas, 2 ozs. almonds,  $1\frac{1}{2}$  teaspoons carb. soda,  $\frac{1}{2}$  teaspoon ratafia,  $\frac{1}{2}$  lb. lemon peel, 6 or 7 eggs, and enough milk to mix. Method: Beat butter and sugar to a cream, add eggs, well beaten, then add the dry ingredients and flavouring. Do not mix too thin. Bake in a moderate oven 3 or 4 hours.

—Marie Wilksch, Tanunda



### CHOCOLATE CAKE

One cup butter, 1 cup sugar, 4 eggs,  $\frac{1}{2}$  cup milk, 2 tablespoons cocoa, 1 teaspoon cinnamon, flavour with essence of vanilla,  $1\frac{1}{2}$  cups flour. Bake  $\frac{1}{2}$  hour.

—Mrs. C. L. Pollard, Bute

### CHOCOLATE CAKE

Quarter lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. S.R. flour, 2 eggs, 3 ozs. unsweetened cocoa. Beat butter and sugar to a cream, add eggs, vanilla, then sift flour in lightly, and last the cocoa, mixed with hot water. Bake in sandwich tins for  $\frac{1}{2}$  hour. Fill with cream and cocoa icing on top, decorated with chopped walnuts.

—Mrs. F. Homburg

### RICH CHRISTMAS CAKE

One and a quarter lbs. flour, 1 lb. butter, 1 lb. raisins, 1 lb. currants,  $\frac{1}{2}$  lb. lemon peel, 4 ozs. almonds, wineglass brandy,  $\frac{1}{2}$  lb. brown sugar, 4 ozs. treacle, 9 eggs,  $\frac{1}{2}$  dessertspoon mixed spice, 1 nutmeg, 1 teaspoon soda, 2 teaspoons cream of tartar. Method: Beat butter and sugar to a cream, then add eggs and treacle and the other ingredients. Soak lemon peel and almonds in the brandy over night. Mix spice, nutmeg, soda, and cream of tartar in the flour. Bake 2 hours.

—J. Koch, Rowland Flat

### CHRISTMAS CAKE

Two lbs. flour, 2 lbs. butter, 2 lbs. raisins, 2 lbs. currants,  $1\frac{1}{2}$  lbs. mixed peel,  $1\frac{1}{2}$  lbs. sugar, 18 eggs, 1 dessertspoon spice, 2 nutmegs,  $\frac{1}{2}$  glass brandy,  $\frac{1}{2}$  teaspoon soda, almonds. Cut up peel the night before and soak it in the brandy. Beat butter to a cream, add sugar, then other ingredients, flour and soda last. Bake 4 hours. Half quantities make a nice-sized cake.

—Mrs. L. N. Salter, Angaston

### CHRISTMAS CAKE

One lb. butter, 1 lb. sugar,  $\frac{1}{2}$  lb. dates,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. almonds, 1 lb. flour,  $\frac{1}{2}$  lb. lemon peel, 8 eggs, 1 nutmeg, 4 teaspoons mixed spice,  $1\frac{1}{2}$  teaspoons cinnamon, 1 dessertspoon baking powder,  $\frac{1}{2}$  teaspoon essence of lemon, 2 tablespoons brandy. Mix the usual way and darken with blackjack. Bake in a slow oven for 2 hours. —Mrs. H. B. Schulz, Tanunda

### CURRENT CAKE

One lb. flour,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 cup milk, 3 or 4 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, grated rind of lemon,  $\frac{1}{2}$  lb. currants. Method: Beat butter and sugar to cream, add eggs, and beat well, then add milk and the rind of the lemon, then flour with soda and cream of tartar mixed, and lastly the currants. —A. L. Koch, Rowland Flat

### CHRISTMAS CAKE

One lb. butter,  $1\frac{1}{2}$  lbs. flour,  $\frac{3}{4}$  lb. sugar, 1 lb. currants, 1 lb. raisins or dates, 4 ozs. lemon peel, 4 ozs. treacle, 1 teaspoon mixed spice, 2 teaspoons baking powder, 8 eggs. Bake  $1\frac{1}{2}$  hours. —L. C. Kleemann, Rowland Flat

### SMALL CHRISTMAS CAKE

Half lb. butter,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. nuts,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. crystallized cherries, 4 ozs. lemon peel,  $1\frac{1}{2}$  nutmegs,  $\frac{1}{2}$  teaspoon mixed spice,  $\frac{3}{4}$  teaspoon ground cinnamon,  $\frac{1}{2}$  teaspoon essence of lemon, 1 tablespoon brandy,  $\frac{1}{2}$  dessertspoon baking powder, 4 eggs. Bake  $1\frac{1}{2}$  hours in slow oven.

—Mrs. Les. Francis

### COFFEE CAKE

One cup butter, 2 cups sugar, 1 cup milk,  $2\frac{1}{2}$  cups S.R. flour, 5 eggs. Beat butter and sugar to a cream, then beat eggs well and add, also the milk. Sift in flour, cup by cup, and beat all very well. Bake for an hour or more.

—Miss Melva Keil, Krondorf

### CHRISTMAS CAKE

One lb. butter, 1 lb. sugar, 1 lb. currants, 1 lb. raisins, 1 lb. dates, 1 lb. almonds, 1 lb. flour,  $\frac{1}{2}$  lb. lemon peel, 8 eggs, 3 nutmegs,  $\frac{1}{2}$  teaspoon mixed spice,  $1\frac{1}{2}$  teaspoons ground cinnamon, 1 dessertspoon baking powder,  $\frac{1}{2}$  teaspoon essence of lemon. Beat butter and sugar to a cream, add eggs, unbeaten, one at a time, with a little of the flour, which should be sifted with the mixed spice, baking powder, and cinnamon first. Add fruit, mix well, then add flour. Two tablespoons of brandy improves this cake.

—Mrs. C. A. L. Virgo, Nuriootpa

### COCOANUT CAKE

One and a half cups sugar,  $\frac{3}{4}$  lb. butter, 4 eggs, 1 cup milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 cup cocoanut. Icing for top with cocoanut chips. Bake in hot oven.

—Miss Melva Keil, Krondorf

### COFFEE CAKE

Quarter lb. butter, 2 cups sugar, 4 eggs,  $\frac{1}{2}$  cup milk, 3 cups flour, 2 small teaspoons cream of tartar, 1 soda. Bake in flat cake tin. When baked spread melted butter over top and sprinkle with sugar and cinnamon.

—Mrs. A. C. Weckert

### CHRISTMAS CAKE

One and a quarter lbs. flour,  $1\frac{1}{2}$  lbs. butter, 1 lb. dark sugar, 8 eggs, 1 cup cream,  $1\frac{1}{2}$  lbs. currants,  $1\frac{1}{2}$  lbs. raisins,  $\frac{1}{2}$  lb. citron and lemon peel, 1 lb. sultanas, 2 teaspoons ground ginger, 1 teaspoon carb. soda, 1 ground nutmeg, pinch salt and pepper, 1 wineglass brandy or olive oil, 1 cup fig jam.

—Mrs. R. A. Nietschke, Truro

### COFFEE CAKE

Take 1 cup each of sugar, butter, and milk, 2 $\frac{1}{2}$  cups flour, 5 eggs, and flavouring. Beat butter and sugar to a cream, then add milk, eggs well beaten, and flavouring, mix flour with 2 teaspoons cream of tartar and 1 of carb. soda. Bake in flat tin  $1\frac{1}{2}$  hours. When done spread butter over top (while cake is hot), and sprinkle well with ground cinnamon, chopped peel, cocoanut chips, finely cut, burnt almonds, and sugar. —R. N. Fuss, Aberdeen

### CREAM CAKE

Two eggs, well beaten, put into a teacup, fill up with sweet cream, pour into a dish, add 1 teacup sugar,  $1\frac{1}{2}$  teacups flour, 1 teaspoon baking powder, small pinch of salt. Bake about  $\frac{1}{2}$  hour.

—Mrs. C. G. Kleemann, Tanunda

### RICH CHRISTMAS CAKE

Beat 1 lb. butter and 1 lb. sugar together, add 10 eggs beaten separately, add 1 lb. currants, 4 ozs. lemon peel,  $\frac{1}{2}$  lb. seeded raisins, 1 lb. S.R. flour, with 1 oz. cinnamon and 1 teaspoon spice mixed in it. Beat all together for 20 minutes and put in buttered paper tins in a hot oven. Bake about 2 $\frac{1}{2}$  hours. Blanched almonds, chopped or grated, are an additional improvement.

—Mrs. Dervedde, Tanunda

—Mrs. Schlunke, Tanunda

—Mrs. J. D. Nietschke, Rowland Flat

### EXCELLENT CURRANT CAKE

Two cups flour, 1 cup sugar, 3 eggs,  $\frac{1}{2}$  cup currants, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, few drops essence of lemon,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  cup milk. Dissolve soda in milk, beat butter and sugar to a cream, add eggs and milk, sift in flour with cream of tartar, and lastly add currants. Mix well and bake in moderate oven  $1\frac{1}{2}$  hours.

—Mrs. Ernst Liersch

### CHRISTMAS CAKE

One and a half lbs. flour, 1 lb. butter,  $1\frac{1}{2}$  lbs. currants,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$  lb. white sugar,  $1\frac{1}{2}$  lbs. raisins, 5 eggs, 4 ozs. lemon peel,  $\frac{1}{2}$  pint milk, 2 teaspoons soda in milk, 1 wineglass brandy, and a few almonds may also be added;  $\frac{1}{2}$  nutmeg grated and 2 teaspoons cinnamon. Bake in a slow oven for 3 hours.

—Miss M. L. Patterson, Frankton

### COCOANUT SHORTBREAD

One cup S.R. flour,  $\frac{1}{2}$  cup sugar. Rub in 1 tablespoon butter and mix to a dough with 1 well-beaten egg. Roll and put on tart plate or sandwich tin. Spread with raspberry jam, then with this mixture: 1 egg,  $\frac{1}{2}$  cup sugar, 1 cup dessicated cocoanut, few drops almond essence. Sprinkle dry cocoanut on top and slowly bake  $\frac{1}{2}$  hour. —Addie E. Smith, Warrakoo Station, via Renmark

### CURRENT CAKE

Half lb. butter,  $1\frac{1}{2}$  cups sugar, 4 eggs, 1 teaspoon carb. soda dissolved in 1 cup milk, 2 teaspoons cream of tartar in 3 cups flour, essence of lemon, lemon peel, 2 teaspoons mixed spice, about 2 cups currants, and also add 2 dessertspoons treacle when mixing the cake.

—Miss Margaret Pech, Vine Vale

### CHRISTMAS OR BIRTHDAY CAKE

Half lb. butter,  $\frac{1}{2}$  lb. sugar, 6 eggs,  $\frac{1}{2}$  lb. sultanas,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins (seeded),  $\frac{1}{2}$  lb. preserved ginger,  $\frac{1}{2}$  lb. dried figs,  $\frac{1}{2}$  lb. almond kernels,  $\frac{1}{2}$  lb. candied peel, 1 dessertspoon treacle,  $1\frac{1}{2}$  teaspoons mixed spice, 14 ozs. flour, 1 teaspoon carb. soda,  $\frac{1}{2}$  teaspoon salt.

Making: Cream the butter and sugar and add gradually the well-beaten eggs, keeping the mixture very smooth. Should it curdle, beat well; if this does not act, sift 1 dessertspoon of the flour and beat till smooth. Add the fruits, treacle and spice, and mix well. Sift the flour with the salt and soda and stir it in gradually. When it is all mixed in, stir for 5 minutes to have all the ingredients well distributed. Put into the prepared tins. This mixture makes a cake of about 4 to  $4\frac{1}{2}$  lbs. If baked in 2 tins 7 inches in diameter, allow approximately 2 hours for the cake. If 1 cake is made and baked in a tin 9 inches in diameter, allow about 3 to  $3\frac{1}{2}$  hours. When thoroughly cold store in a air-tight tin.

—Mrs. Gus. Kleemann

### COCOANUT CAKE

One and a half cups sugar,  $\frac{1}{2}$  lb. butter, 3 eggs, nearly a cup of milk, 1 cup cocoanut chips, 3 cups S.R. flour. Bake in a pretty hot oven. Ice with icing sugar and cocoanut chips.

—Miss Garrett, Vine Vale

—Mrs. J. F. Kurtz

### CHOCOLATE CAKE

One lb. butter, 1 cup milk, 3 cups S.R. flour, 2 cups sugar, 6 eggs, essence of lemon, 5 dessertspoons cocoa. Mix ingredients together and bake in moderately hot oven.

—Mrs. E. Standish, Bethany

### CHRISTMAS CAKE

Beat 1 lb. butter and 1 lb. sugar to cream, add 8 eggs, beat these well together, then add flavouring, some lemon peel,  $\frac{1}{2}$  lb. blanched and chopped almonds,  $1\frac{1}{2}$  lbs. flour, 2 teaspoons cream of tartar, 1 teaspoonful soda, 1 lb. currants,  $\frac{1}{2}$  lb. raisins or sultanas. Bake in a slow oven for 2 hours.

—Mrs. F. W. Hoffmann, Tanunda

### CINNAMON CAKE

One and a half cups S.R. flour, 1 cup sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, a little essence of lemon. Rub the butter and sugar into the flour, then beat the whites of 2 eggs, mix in the milk, and stir in all together. When this is baked, have ready the yolks of the 2 eggs beaten, and mix together nearly a cup of brown sugar, a teaspoon of ground cinnamon; put over the top of the cake, and put in the oven long enough for it to set. Three-quarter of an hour is long enough to bake the cake if put into a flat cake pan.

—A. L. Nietschke, Rowland Flat

### CHRISTMAS CAKE

One and a quarter lbs. flour, 1 lb. butter, 1 lb. raisins, 1 lb. currants,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{2}$  wineglass brandy,  $\frac{1}{2}$  lb. brown sugar, 1 nutmeg,  $\frac{1}{2}$  treacle, 9 eggs, 1 dessertspoon mixed spice, 1 teaspoon soda, 2 cream of tartar. Beat butter and sugar to a cream, add eggs, treacle, and other ingredients. Soak almonds and lemon peel in brandy over night. Mix spice, nutmeg, soda, cream of tartar in flour. Bake 2 hours.

—Mrs. H. W. Hoffmann, Tanunda

### DARK CURRANT CAKE

One lb. flour, 1 lb. currants,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. sugar, 1 oz. lemon peel, 4 eggs, 1 teaspoon carb. soda, 1 cup milk. Method: Mix butter and sugar, add eggs dissolve soda in milk. When cake is all ready mixed, let it stand 1 hour before baking. Decorate top with almonds.

—Mrs. H. O. Marks, Swan Reach

### COFFEE CAKE

Half teacup brown sugar,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  teacup golden syrup,  $\frac{1}{2}$  teaspoon ground cloves,  $\frac{1}{2}$  teacup butter,  $\frac{1}{2}$  teaspoon cinnamon, 1 egg,  $\frac{1}{2}$  teacup lard, 1 cup cold coffee, 3 cups S.R. flour,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup raisins. Method: Beat butter and sugar to a cream, work in golden syrup. Mix spices and fruit with the flour. Beat egg, add coffee. Place mixture in greased dish. Bake in moderate oven for 1 hour.

—Miss F. Altus

### SPECIAL CURRANT CAKE

Half lb. butter,  $1\frac{1}{2}$  cups sugar, 4 eggs, 1 cup milk, 1 teaspoon soda dissolved in milk, 2 teaspoons cream of tartar in 3 cups flour,  $1\frac{1}{2}$  cups currants, 2 teaspoons mixed spice, lemon peel, essence of lemon, and 1 dessertspoon treacle. Mix the usual way.

—Mrs. O. B. Hage, Peterborough

### COFFEE CAKE

One small cup milk, 3 eggs, 7 ozs. sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. S.R. flour, 2 tablespoons coffee essence. Beat butter and sugar to a cream, and add eggs, well beaten. Then beat in flour, milk, and coffee essence. Bake in three layers. For icing:  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. icing sugar. Warm butter slightly and beat in sugar till smooth. Add sufficient coffee essence to colour it a good brown, and when cake is cool spread the icing between the layers and on top. Ornament with white of egg icing, coloured blue or pink.

—Miss M. Lindner, Tanunda

### RICH CHRISTMAS CAKE

Half lb. butter, 5 eggs,  $\frac{1}{2}$  cup treacle,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. sultanas,  $\frac{1}{2}$  lb. dates,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. preserved ginger,  $\frac{1}{2}$  lb. figs, about 6 ozs. almonds, 1 teaspoon cinnamon, 1 teaspoon mixed spice, 1 teaspoon soda, 1 lb. plain flour, and pinch salt. Bake from 3 to 4 hours. —Mrs. O. B. Hage, Peterborough

### COFFEE CAKE

Half cup butter, 3 eggs, 1 cup sugar, 3 cups flour,  $\frac{1}{2}$  cup milk, 2 teaspoons cream of tartar, 1 teaspoon baking soda. Beat butter and sugar to a cream, beat the eggs and add, then milk and the flour. Pour into a flat baking tin. Sprinkle a few pieces of butter on top, also some cinnamon and sugar. Bake in a moderate oven.

—Mrs. M. Kluge, Rowland Flat

### COFFEE CAKE

Two lbs. flour, 1 lb. sugar, 6 eggs, 1 cup milk, 4 teaspoons cream of tartar, 2 teaspoons soda,  $\frac{1}{2}$  lb. butter. Spread mixture on slides or large tins. Mix together 1 cup sugar, 1 cup plain flour,  $\frac{1}{2}$  lb. butter, pinch salt, essence. Put on top of cake and bake in a moderate oven.

—Mrs. A. A. Kuchel

### DATE AND WALNUT CAKE

One lb. dates,  $\frac{1}{2}$  lb. walnuts,  $\frac{1}{2}$  lb. butter, 1 lb. flour, 3 eggs, 6 ozs. sugar, a good teaspoon baking powder. Method: Wash stone and dry dates (must be quite dry), cut walnuts into small pieces, cream butter and sugar, add eggs, well beaten, then stir in flour and baking powder. Mix well, then add fruit and nuts. Bake as a fruit cake in a moderate oven.

—Miss A. Auricht, Tanunda

### DATE CAKE

One lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. butter, 5 eggs,  $1\frac{1}{2}$  lbs. dates,  $\frac{1}{2}$  pint milk. Beat butter and sugar to a cream, then add eggs, one at a time, then milk and dates, lastly flour. Turn into a cake dish, bake in moderate oven from 20 to 30 minutes.

—Miss D. Hoffmann, Tanunda

### DATE CAKE

Two and a half lbs. flour, 1 lb. butter, 3 teaspoons baking powder, 1 lb. sugar, 5 or 6 eggs, and a little milk,  $1\frac{1}{2}$  lbs. dates. Rub the butter into the flour, beat eggs and sugar together, then add the flour, butter, and baking powder. Roll out half the dough on a greased tin, spread it with stoned dates; roll out the rest of the dough, and cover the dates. Bake until a nice brown.

—Mrs. H. Hankel, Mile End

### DATE CAKE

One lb. dates, 1 cup cold water, 1 teaspoon carb. soda, 6 ozs. butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  lb. flour. Method: Soak dates in the water and soda for 3 hours, cream butter and sugar, add eggs, then flour; at last add dates and some sultanas, and a few walnuts or almonds. Mix thoroughly. Bake in a well-greased tin in a fairly hot oven for  $1\frac{1}{2}$  hours.

—Miss A. L. Schiller, "Hill View," Tanunda

### DATE AND WALNUT CAKE

Half lb. butter,  $\frac{1}{2}$  lb. sugar, 5 eggs, 1 tablespoon milk, 5 ozs. S.R. flour,  $\frac{1}{2}$  lb. plain flour,  $\frac{1}{2}$  lb. walnuts, scant lb. dates. Method: Stir butter and sugar until a creamy consistency, add eggs singly, then add milk, rub dates and walnuts into plain flour and add to mixture, lastly add S.R. flour and stir for 10 minutes. Cook in a moderate oven from 1 to 2 hours. Decorate with dates and chopped walnuts.

—Mrs. G. Traeger, School House, Tanunda

### DATE AND NUT CAKE

Two ozs. sugar, 2 ozs. butter, 1 egg, 4 ozs. S.R. flour. Beat to a cream, mix together, and cut in two. Roll out to fit your tin and spread with dates (mixed with boiling water), also put blanched almonds on top. Cover with the other part of dough. Brush over with egg. Bake in a moderate oven.

—Miss E. Basedow, Kent Town

### DATE CAKE

Three cups flour (or  $3\frac{1}{2}$  if fruit cake), 2 teaspoons cream of tartar,  $\frac{1}{2}$  lb. butter,  $1\frac{1}{2}$  cups sugar, 1 teaspoon carb. soda, with 1 cup milk, 4 eggs, 2 cups cut-up dates, icing. Icing sugar mix with juice of half orange and dessertspoon melted butter. Spread on cake and arrange dates, halved on top.

—Mrs. B. H. Kleemann, Rowland Flat

### AMERICAN DATE CAKE

One large cup sugar,  $\frac{1}{4}$  lb. butter, 2 eggs,  $\frac{1}{2}$  cup milk, 2 level cups S.R. flour, 1 teaspoon mixed spice, small cup chopped dates. Method: Beat butter and sugar together till creamy, add eggs and beat well, then flour, spice and salt (sifted), milk and dates. Cook in moderate oven 10 minutes or a little more. When cold, fill with date filling, and ice top and decorate with dates. Bake in greased sandwich tins.

For Date Filling: One cup dates,  $\frac{1}{2}$  cup milk or water, juice of half a lemon, 1 dessertspoon butter. Method: Stone dates, put into saucepan with the milk and butter, and stir over the fire until it becomes quite soft, add the lemon juice, mix in well; use when cold.

—Miss Dora Zilm, Tanunda

### DATE CAKE

One cup sugar, 1 cup cold water, 1 lb. dates, 1 teaspoon carb. soda,  $\frac{1}{4}$  lb. butter, 3 eggs, 2 cups flour. Soak dates in water and soda 3 hours. Cream butter and sugar, add eggs, one at a time, then flour, lastly dates and water. Mix well. Put into a round cake tin and bake 2 hours.

### DARK CAKE

Beat 2 lbs. butter and 2 lbs. sugar to a cream. Add yolks of 18 eggs, and beat well. Then add 2 lbs. currants, 1 lb. almonds, 1 dozen dried figs, 2 nutmegs, a little mace, essence of lemon, 1 lb. plain flour, 1 lb. S.R. flour, 6 tablespoons brandy, lastly the whites of eggs beaten to a stiff froth. Bake 4 hours.

—Mrs. Vic. Schulz, Tanunda

### DATE AND WALNUT CAKE

One lb. flour, 1 lb. dates,  $\frac{1}{2}$  lb. walnuts, 2 ozs. candied peel,  $\frac{1}{2}$  lb. butter, 6 ozs. sugar, 1 teaspoon baking powder, and 3 eggs. Wash, stone, and dry dates (must be quite dry), cut walnuts into small pieces, cream butter and sugar, add eggs, well beaten, then stir in flour and baking powder. Mix well, then add fruit and nuts. Bake in a fruit cake tin in a moderate oven.

—Mrs. J. E. Swann, Angaston

### DRIED FRUIT CAKE

Half lb. butter and 1 lb. sugar creamed, 6 eggs, whites and yolks beaten separately, add well-beaten yolks to butter and sugar, then  $\frac{1}{2}$  teaspoon mixed spice, 1 teaspoon ground ginger,  $\frac{1}{2}$  cup golden syrup,  $\frac{1}{2}$  cup brandy, and 2 lbs. of soft clean mixed dried fruits: apricots, peaches, pears and prunes, put through mincer, and  $\frac{1}{2}$  lb. mixed peel. Add all this to the mixture, and lastly  $\frac{1}{2}$  lb. plain flour and  $\frac{1}{2}$  lb. S.R. flour. Bake in moderate oven 3 to  $3\frac{1}{2}$  hours.

—Mrs. J. E. C. Plush

### ECONOMY FRUIT CAKE

Place in a saucepan  $1\frac{1}{2}$  cups sugar, 1 cup each sultanas and currants,  $\frac{1}{2}$  pkt. mixed spice,  $\frac{1}{4}$  lb. butter, 2 tablespoons cocoanut, 1 teaspoon nutmeg, 2 teaspoons cinnamon,  $\frac{1}{2}$  cup chopped almonds, 1 tablespoon mixed peel, 1 cup cold water. Put on fire, and when boiling stir for 5 minutes, then let stand to cool. Then add  $2\frac{1}{2}$  cups S.R. flour, 1 teaspoon carb. soda, and lastly 2 eggs, well beaten. Stir well and bake 1 hour in a moderate oven.

—Rita M. Naismith

### ECONOMICAL CAKE

Place in a saucepan  $1\frac{1}{2}$  cups sugar, 1 cup currants, 1 cup sultanas,  $\frac{1}{4}$  lb. (or a little more) butter,  $\frac{1}{2}$  tablespoon cocoanut,  $\frac{1}{2}$  pkt. mixed spice,  $\frac{1}{2}$  nutmeg, 2 teaspoons cinnamon, 1 cup cold water. Method: Place saucepan on fire and bring to a boil about 5 minutes, stirring all the time to prevent burning. Remove from fire and let stand to cool for about 5 minutes. Add  $1\frac{1}{2}$  cups S.R. flour, 1 cup plain flour, 1 teaspoon carb. soda, and lastly 2 eggs, well beaten. Mix well, place mixture in a cake dish and bake 1 hour in a moderate oven. When cool ice and sprinkle with cocoanut.

—Miss A. Altus

### FRUIT CAKE

One lb. butter, 1 lb. sugar, -10 eggs,  $\frac{1}{2}$  lb. stoned raisins,  $\frac{1}{2}$  lb. sultanas,  $\frac{1}{2}$  lb. currants, 4 ozs. figs, 1 lb. dates, 4 pieces lemon peel, 1 pkt. mixed spice, almonds, a little salt, 1 lb. flour, 1 teaspoon carb. soda. Bake for  $2\frac{1}{2}$  hours in slow oven.

—Miss S. Seppelt, Seppeltsfield

### FRUIT CAKE

One cup sugar, 1 cup milk,  $\frac{1}{2}$  lb. butter, 1 cup treacle, 3 cups S.R. flour, 2 cups raisins, 1 cup currants, 4 eggs, 2 or 3 dozen almonds,  $\frac{1}{2}$  lb. dates,  $\frac{1}{2}$  lb. lemon peel, spice, and cinnamon. Usual method for mixing.

—Mrs. J. E. Swann, Angaston

### FRENCH COFFEE CAKE

Three cups flour, 2 teaspoons cream of tartar, 1 teaspoon carb. soda,  $\frac{1}{2}$  lb. butter, 2 eggs,  $\frac{1}{2}$  cup sugar, 1 cup treacle,  $\frac{1}{2}$  cup strong cold coffee, 1 cup sultanas and raisins,  $\frac{1}{2}$  cup currants, 1 teaspoon mixed spice,  $1\frac{1}{2}$  ozs. candied peel, icing and almonds. Cream butter and sugar, and well-beaten eggs and treacle, sift flour, tartar, soda, and spice, add gradually, then add fruit. Lastly add coffee. Have a shallow papered and greased tin, pour mixture into it, and bake from  $\frac{1}{2}$  hour. Ice the top, and sprinkle with chopped brown almonds.

—Mrs. Hossack

### FRENCH CINNAMON COFFEE CAKE

Three cups flour,  $\frac{1}{2}$  cup butter, 2 cups sugar, 4 eggs. Method: Beat butter and sugar together, add eggs well beaten, add flour; bake in slow oven for  $\frac{1}{2}$  hour, spread top with butter, sprinkle with sugar, and dust cinnamon on top.

—Mrs. J. M. Parker

### FEATHER CAKE (Lovely)

Three cups flour, 3 eggs,  $\frac{1}{2}$  cup butter, 1 cup sugar, 1 cup sweet milk, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Method: Beat butter and sugar to cream, add eggs, beat 10 minutes, add a little of the milk with a little of the flour until the milk is used. Bake in quick oven 20 minutes.

—Mrs. H. G. Bartsch



### BOILED FRUIT CAKE

Place in saucepan  $1\frac{1}{2}$  cups sugar, 1 cup currants, 1 cup sultanas,  $\frac{1}{4}$  lb. butter, 2 tablespoons cocoanut,  $\frac{1}{2}$  pkt. spice,  $\frac{1}{2}$  nutmeg, 2 teaspoons cinnamon, 1 cup cold water. Place saucepan on fire and boil for 5 minutes, stirring all the time, then let it stand to cool off for 5 minutes. Then add  $1\frac{1}{2}$  cups S.R. flour, 1 cup plain flour, 1 teaspoon carb. soda, and lastly 2 eggs, well beaten. Stir well and put mixture into a round cake dish and bake 1 hour in moderate oven.

—Mrs. C. Preece

### DARK FRUIT CAKE

One lb. flour, 1 cup sugar,  $\frac{1}{2}$  cup treacle,  $\frac{1}{2}$  lb. almonds,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. butter, 3 eggs, 1 lemon peel, 1 teaspoon carb. soda, 1 cup milk, 1 teaspoon allspice,  $\frac{1}{2}$  teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon brandy or vinegar. Bake  $1\frac{1}{2}$  to 1 $\frac{3}{4}$  hours in a moderate oven.

—Mrs. Con. Riedel

### FRUIT CAKE

One lb. butter, 1 lb. sugar, 8 eggs,  $1\frac{1}{2}$  lbs. flour. Beat butter and sugar to a cream, add eggs, then the flour. Add dates, sultanas, currants and peel as preferred. This cake needs no rising. Bake in a slow oven about 2 hours.

—Mrs. H. B. Schulz, Tanunda

### GINGER-BREAD CAKE

Beat 4 cups sugar with 4 ozs. butter. Now beat 2 eggs with another 4 ozs. sugar, and mix all together. Stir in  $\frac{1}{2}$  cup lukewarm milk with 1 teaspoon baking soda and  $\frac{1}{2}$  cup golden syrup. Lastly add  $1\frac{1}{2}$  cups flour, 2 dessertspoons ground ginger, 2 teaspoons cinnamon, a few sultanas, and some finely-chopped lemon peel. Bake for 1 hour in a moderate oven.

—M. Koch, Rowland Flat

### GINGER-BREAD CAKE

Half lb. flour, 4 ozs. butter, 4 ozs. treacle, 4 ozs. sugar, 4 ozs. raisins, 2 ozs. almonds, 2 eggs,  $\frac{1}{2}$  teaspoon carb. soda,  $1\frac{1}{2}$  teaspoons ground cinnamon and cloves, 1 teaspoon ground ginger. Put the flour, carb. soda, spices, raisins (stoned), and almonds (blanched and split up) in a basin and mix well together. Put in a saucepan the butter, sugar, and treacle, and boil. Beat up the eggs and pour the boiling treacle etc. among it, stirring all the time. Pour all in among the ingredients in the basin; beat up the whole thoroughly; pour into a buttered cake tin. Bake in a good oven.

—Mrs. J. A. Schwartz, Tanunda

### GINGER BREAD

One and a quarter lbs. flour, 1 cup sugar, 2 teaspoons carb. soda,  $\frac{1}{2}$  oz. mixed spice, 1 oz. ground ginger,  $\frac{1}{2}$  lb. butter, 3 tablespoons treacle, 3 eggs. Mix flour, spice, ginger and sugar, add treacle and butter, melted together; add soda, dissolved in  $\frac{1}{2}$  cup warm milk, then eggs (well beaten). Bake in a steady oven. Raisins and almonds may be added.

—Mrs. W. E. Heuzenroeder

### GERMAN POUND CAKE (Good)

Take  $\frac{3}{4}$  lb. flour,  $\frac{1}{2}$  lb. butter, 4 eggs,  $\frac{1}{2}$  lb. mixed peel,  $\frac{1}{2}$  lb. sultanas, 1 teaspoon baking powder. Beat butter and sugar until perfectly white, beat eggs for 10 minutes and stir in gradually. Add flour by degrees, beating constantly. Add fruit and baking powder. Bake 1 hour and 10 minutes.

—Mrs. E. Schrapel

### THICK GINGER BREAD

Two breakfast cups flour, 1 cup sugar, 1 tablespoon butter or lard rubbed into the flour, 2 teaspoons ginger, 2 tablespoons treacle, 1 egg well beaten, 1 cup milk. Mix all together, lastly add 1 teaspoon carb. soda melted in boiling water. Mix all together for a few minutes, pour into a well-greased long dish, put almonds on top, and bake from  $\frac{1}{2}$  to  $\frac{3}{4}$  hour in moderate oven. Can be cooked in sandwich tins and iced.

—Mrs. J. H. Thyer, "Roslyn," Eden Valley

### GERMAN COFFEE CAKE

Three cups S.R. flour, 1 cup butter, 4 eggs, 2 cups sugar, 1 cup milk. Beat butter and sugar to cream, add eggs, then milk, and lastly flour. In another basin mix 1 cup flour, 1 cup sugar, and a few drops essence of lemon and a little cinnamon, mace and nutmeg. Rub in  $\frac{1}{4}$  lb. butter to crumbs, put on top, sprinkled with a few almonds, and bake in a fairly hot oven for  $\frac{1}{2}$  hour or more.

—Miss G. L. Steinberner, Krondorf

### SPECIAL RECIPE, GENOA CAKE

Fourteen ozs. flour,  $\frac{1}{4}$  oz. baking powder, 9 ozs. sugar, 9 ozs. butter, 6 ozs. currants, 8 ozs. sultanas, 2 ozs. lemon peel, 2 ozs. cherries, 2 ozs. figs, 2 ozs. scorched almonds, 6 eggs, a few drops essence of lemon, and about 3 tablespoons milk. Cream the butter and sugar well together, add eggs, one at a time, then add fruit and flour and mix well with the milk. Bake in a moderate oven  $1\frac{1}{2}$  hours.

—Mrs. J. E. C. Plush

### GINGER BREAD

One cup sugar,  $\frac{1}{4}$  cup butter, 2 cups flour, a good  $\frac{1}{2}$  teacup treacle or golden syrup, 2 heaped tablespoons ground ginger, 1 teaspoon soda, 1 egg, 1 cup boiling milk. Method: Cream butter and sugar, add beaten egg, treacle or golden syrup; next sift flour, ginger and a little salt; mix well. Pour boiling milk on soda and beat all thoroughly.

—V.F.M.H.R.

### GINGER CAKE

One cup sugar, 2 cups flour, 1 cup treacle,  $\frac{1}{4}$  cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon mixed spice, peel, almonds, 2 teaspoons soda. Bake in a slow oven.

—Mrs. A. A. Kuchel

### GINGER CAKE

Half lb. butter, 1 cup treacle, 1 cup sugar, 1 cup sour cream, 1 cup chopped dates, 1 cup chopped walnuts, 4 cups sifted flour, 2 teaspoons carb. soda, 1 tablespoon ground ginger, 3 eggs, rind of 1 lemon. Beat butter and sugar to cream, add eggs, then treacle (warm), dates, walnuts, and flour. Bake in moderate oven for 1 hour.

—Mrs. E. M. Heggie, Angaston

### GERMAN CAKE

Four lbs. flour, 1 lb. sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. lard, 12 eggs,  $\frac{1}{4}$  nutmeg, essence of lemon, salt, 1 pint milk, 1 oz. compressed yeast. Method: Dissolve yeast in a little warm milk, flour, sugar, and salt. This will rise while you are preparing cake. Melt butter and lard, beat in sugar and eggs. Have flour warmed in a dish,

then pour everything into flour. Mix all together and set in a warm place to rise. Then spread on slides and allow to rise again. When ready to bake spread with cream or melted butter and sprinkle with Streusel.

#### **TOP FOR YEAST CAKE (STREUSEL)**

Brown or melt  $\frac{1}{4}$  lb. butter, add  $\frac{1}{4}$  lb. lard to cool, 1 lb. sugar,  $1\frac{1}{2}$  lbs. flour, a little nutmeg, small teaspoon cinnamon. Rub between hands until it is all lumpy.

—Miss E. Ahrens

#### **GERMAN CAKE**

Eight cups plain flour,  $1\frac{1}{2}$  cups sugar, 1 cup butter, 4 eggs,  $1\frac{1}{2}$  cups milk, 1 teaspoon essence of vanilla, 2 teaspoons ground mace, 1 dessertspoon salt, 1 cup sultanas,  $1\frac{1}{2}$  cups yeast. Melt butter in milk, mix all dry ingredients together with a wooden spoon. Beat eggs well, add to warm milk, mix; add yeast, and keep stirring the dough for 20 minutes or  $\frac{1}{2}$  hour. Leave in a warm place to rise. Spread on greased slides and leave to rise again, and, when well risen, brush the top of cake with sweetened milk. Mix together 1 cup sugar, 1 cup plain flour,  $\frac{1}{4}$  lb. butter, essence of vanilla, pinch salt; put on top, scatter chopped almonds over, bake for 20 minutes in fairly hot oven on bottom shelf.

—A. A. Kuchel

#### **HARRISON CAKE**

One cup butter, 2 eggs, 1 cup sugar, 3 cups flour, 1 cup molasses or treacle, 1 lb. stoned raisins, 1 small cup milk, 1 teaspoon cloves, a little cinnamon and nutmeg, 1 teaspoon soda. Rub the butter with the sugar, beat the eggs well, then add the molasses, then add milk which has had the soda stirred in well; then add the rest of the flour. Lastly, add 1 lb. raisins and 4 ozs. chopped almonds. Bake 1 hour in a moderate oven.

—Mrs. Chris. Hoffmann, Langmeil, Tanunda

#### **HEARTS OF LOVE**

Half lb. flour,  $\frac{1}{2}$  lb. cornflour, 6 ozs. butter, 12 ozs. sugar, 6 eggs, 1 teaspoon baking powder. Bake in heart-shaped tins for 10 minutes. When cooked sift sugar over them.

—Mrs. W. E. Heuzenroeder, Tanunda

#### **HONEY CAKE**

Half lb. butter,  $\frac{1}{2}$  lb. sugar, 3 eggs, 1 tablespoon honey,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. dried figs (chopped), 2 ozs. blanched and chopped almonds, 1 lb. S.R. flour,  $\frac{1}{2}$  teaspoon spice, pinch of salt, 4 table-spoons milk. Beat butter, sugar, and honey to a cream, add the eggs, one at a time, still beating, then add raisins, figs, and almonds, and beat again. Add flour and spice, last of all add milk. Bake in a moderate oven not less than  $1\frac{1}{2}$  hours.

—Mrs. E. Schrapel

#### **HONEYCOMB CAKE**

Bienenstich: Baked in a dish of which the rim can be taken off. For Cake: Three and one-third ozs. butter, 3 and one-third ozs. sugar, 1 egg,  $\frac{1}{2}$  lb. S.R. flour, 3 tablespoons milk. Cream butter, sugar, and egg. Press the dough into dish about  $\frac{1}{4}$  inch thick. For the Top of Cake: Three and one-third ozs. butter and sugar,  $1\frac{1}{2}$  ozs. finely grated almonds, essence of vanilla, 2 tablespoons milk. Melt the butter, add other ingredients, let all boil up, and pour over cake. Bake in moderate oven for  $\frac{1}{2}$  hour (or a little more). Should be made the day it is wanted.

—Mrs. M. Menz, Norwood

### **I.X.L. CAKE**

One lb. butter, 1 lb. sugar ( $\frac{1}{2}$  white,  $\frac{1}{2}$  brown), 1 lb. raisins, 1 lb. currants, 4 ozs. lemon peel, large wineglass brandy, 9 eggs, dessertspoon treacle, pinch of soda, 12 ozs. S.R. flour, 10 ozs. plain flour. Bake in a moderate oven for 2 or 3 hours. This cake should not be cut for two or three months.

—E. M. Jacob, Rowland Flat

### **JELLY CAKE**

Half lb. butter, 2 cups sugar, 6 eggs,  $\frac{1}{2}$  cup milk, 2 cups S.R. flour, essence of lemon. Method: Beat eggs separately, whites and yolks; last of all add beaten whites of eggs.

—Mrs. M. Rechner, Tanunda

### **KILBOURNE CAKE**

One lb. sugar,  $\frac{1}{2}$  lb. butter, 6 eggs well beaten, 1 cup milk, 1 lb. flour, 4 teaspoons baking powder. Beat butter and sugar to cream, then add eggs, milk, and flour.

—Miss Melva Keil, Krondorf

### **LEMON CAKE**

Three teacups sugar, 1 cup butter, 5 eggs, 1 level teaspoon soda dissolved in 1 cup sweet milk, 4 cups sifted flour, and, lastly, the grated peel and juice of 1 lemon; the juice to be added the very last. Bake in two tins. When cold, ice with lemon icing.

—Miss A. L. Schiller, "Hill View," Tanunda

### **LIGHT CAKE**

Take 1 cup butter, work it till soft, add 2 cups sugar, and work into the butter, add 6 eggs, beaten separate. Put in the yolks, then whites. Add 1 cup sweet milk, with 1 teaspoon soda mixed in the milk, and 4 cups flour, with 2 teaspoons cream of tartar. Mix well and bake in a slow oven.

—A. E. Laubsch, Kapunda

### **LETITIA CAKE**

Three eggs,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  cup milk, 6 ozs. sugar, essence of lemon or vanilla,  $\frac{1}{2}$  lb. S.R. flour, 1 dessertspoon glycerine. Beat butter and sugar to a cream, add eggs, well beaten, then milk. Bake  $\frac{3}{4}$  hour.

—Mrs. W. E. Heuenroeder

### **MARTHA CAKE**

One lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. butter, 4 eggs,  $\frac{1}{2}$  cup water, 2 teaspoon baking powder. Beat butter to a cream, add sugar, then flour, and eggs alternately, and the water as required, lastly 1 cup sultanas or currants mixed with the last of the flour and baking powder. Bake 2 hours in a cool oven.

—Miss Haese, Lyndoch

### **MOUNTAIN CAKE**

One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup warm milk and water, 2 eggs, 2 cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon soda. Beat butter and sugar to a cream, add eggs and milk, then flour with soda. When all is well mixed, lightly stir in cream of tartar. Bake in a flat cake dish and ice with cocoanut icing made by boiling  $\frac{3}{4}$  cup new milk and 2 cups sugar. Let it come to the boil, then pour into a basin and stir briskly, adding slowly  $1\frac{1}{2}$  cups dessicated cocoanut. Spread on cake when it is the warmth of new milk.

—Mrs. A. Wishart, Angaston

### MOCK GINGER CAKE

Ten ozs. flour,  $\frac{1}{2}$  lb. butter, 7 ozs. sugar, 3 ozs. each almonds, lemon peel, and mock ginger chopped finely, 2 small teaspoons cream of tartar, 1 teaspoon soda, 5 eggs. Beat butter and sugar to a cream, add eggs which have previously been beaten, then flour and fruit last alternately. Bake in a moderate oven for 40 minutes.

—Mrs. F. Juttner, "Paranook," Tanunda

### MOUNTAIN CAKE

Three-quarter lb. sugar,  $\frac{1}{2}$  lb. butter, 5 eggs, 1 lb. flour, 3 teaspoons baking powder, 1 cup milk, essence of lemon to taste. Bake 1 hour. Mode: Beat butter and sugar to a cream, then eggs and other ingredients.

—Mrs. F. E. Dodson, Tanunda

### MARBLE CAKE

Six ozs. butter,  $\frac{1}{2}$  lb. sugar, 3 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  lb. flour, 1 teaspoon baking powder, few drops essence of vanilla,  $2\frac{1}{2}$  ozs. cocoa (sweet). Method: Beat butter and sugar to a cream, add eggs and milk, then sift in flour and baking powder; add vanilla. Divide mixture into three parts, colour one pink, one brown, by adding the cocoa, and leave the other yellow. Drop a piece of each mixture alternately in a greased cake tin, till all is used up. Bake in a hot oven for about  $\frac{1}{2}$  hour.

—Miss Sadie Hoffmann, Rowland Flat

### MARBLE CAKE

Half lb. butter, 3 eggs,  $1\frac{1}{2}$  cups sugar, 3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, 1 cup milk. Method: Mix butter and sugar well together, add eggs, well beaten, then milk and flour with soda and cream of tartar; mix well. Take a quarter of the mixture, add 1 teaspoon spice and  $1\frac{1}{2}$  tablespoons treacle. Colour one-quarter with cocoa, one part pink and yellow. Put in layers in a square dish. Put cocoa colour in bottom of the dish, then pink, then the other brown and yellow on top. Take a spoon and stir. Start in the centre and stir to outside of dish. Do not stir too much. Bake about 1 hour.

—A. E. Schulz

### NEW APPLE CAKE

Melt in a saucepan 1 tablespoon butter, sift 2 tablespoons flour, add to melted butter, then stir till quite smooth. Gradually add  $1\frac{1}{2}$  cups milk, stirring all the time, then boil till quite thick; pour into basin, add sugar to taste and 2 eggs, one at a time; put layer of uncooked apples in pie dish and pour the mixture on. Bake 40 minutes.

—Miss Lizzie Nietschke, Koonunga

### ORANGE CAKE

Quarter lb. butter, 4 ozs. sugar, 2 eggs,  $\frac{1}{2}$  cup milk, 1 cup flour, the rind of 1 orange, and juice of half. Mix butter and sugar to a cream, then eggs and milk, and lastly flour. Bake for  $\frac{1}{2}$  hour. Ice with icing sugar mixed with orange juice.

—Nellie Gillick, Angaston

### ORANGE CAKE

Two cups S.R. flour, 1 cup sugar, 1 cup milk, 4 ozs. butter, 3 eggs well beaten, 1 orange rind well grated into the flour, also juice and bake  $\frac{1}{2}$  to  $\frac{3}{4}$  hour.

—Mrs. Wright, Kapunda

### ORANGE CAKE

One and a half cups S.R. flour, 1 cup sugar,  $\frac{1}{2}$  lb. butter, 3 eggs, grated rind of 2 oranges, and juice of one. Peel oranges as thin as possible, only taking the yellow. Filling: One small cup sugar, juice of half an orange. Boil together 5 minutes, pour into a basin white of an egg well beaten, and grated rind of an orange.

—Mrs. W. Glen Clarke, Angaston

### ORANGE CAKE

Three eggs, weight in sugar, butter, flour, grated rind of 1 orange, 1 tablespoon milk, 1 teaspoon baking powder. Mode: Beat butter and sugar to cream, add eggs, milk, and orange rind. Juice of the orange for icing. —Mrs. Rodney Cockburn, Malvern

### ORANGE CAKE

The weight of 2 eggs in butter, sugar, and S.R. flour, half the juice and all the grated rind of 1 orange. Mix butter and sugar, add eggs well beaten, then juice and rind, lastly flour. Bake  $\frac{1}{2}$  hour. Ice it with the juice of half an orange and icing sugar.

—Mrs. Reginald Bevan, Rose Park

### ORANGE CAKE

Take  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. butter, and beat to a cream; the rind of 1 orange and a squeeze or two of the juice. Add to this 3 well-beaten eggs and  $\frac{1}{2}$  cup milk. Mix 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda in  $\frac{1}{2}$  lb. flour, and sift it in. Bake in a well-buttered flat tin in a moderately hot oven. For the icing, mix orange juice and icing sugar to the required consistency, and spread on cake.

—Mrs. H. W. Hoffmann, Tanunda

### ORANGE CAKE

Six level tablespoons butter, 8 tablespoons sugar, 4 eggs, 2 large teaspoons cream, 3 tablespoons milk, 1 orange, grate the rind (yellow part only), take 2 tablespoons of it and 3 tablespoons of the juice, and 2 breakfast cups S.R. flour. Bake in a quick oven for  $\frac{1}{2}$  hour.

—Mrs. H. B. Schulz, Tanunda

### ORANGE CAKE

One breakfast cup sugar, 1 cup butter, 2 cups S.R. flour, 2 eggs,  $\frac{1}{2}$  cup milk, grated rind of 1 orange. Method: Beat butter to a cream, then add sugar, eggs, milk, rind, and lastly flour. Mix icing sugar with the juice of the orange, and spread over the cake while hot.

—Mrs. W. J. Stuckey, Unley

### DRIED PEAR CAKE

Three-quarter lb. flour, 6 ozs. butter,  $\frac{1}{2}$  lb. sugar, 2 eggs,  $1\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{2}$  teaspoon essence of lemon,  $\frac{1}{2}$  large cup milk, and  $\frac{1}{2}$  lb. soft, clean dried pears. Mode: Sift flour with the baking powder, beat butter and sugar to a cream, beat eggs separately, the yolks from whites, keeping the whites back until last; add yolks to sugar and butter, then the pears cut into small pieces, add essence of lemon, milk, then flour, and lastly the whites of eggs. Stir in very lightly. Put into prepared tin and bake in moderate oven for about  $1\frac{1}{2}$  hours.

—Mrs. J. E. C. Plush

### PINEAPPLE WHEEL CAKE

One large tin sliced pineapple,  $\frac{1}{2}$  cup butter, 2 cups brown sugar, 4 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 cup whipped cream. Method: Melt butter, place in bottom of brown saucepan. Cover with brown sugar, spreading it evenly. Place one slice of the cored pineapple in centre on top of sugar. Put rest of the slices in half crosswise. Arrange them in a circle around the centre slice like the spokes of a wheel, rounded edges facing one way. If desired, fill space with halves of candied and candied cherries. Make sponge cake batter, using 4 eggs, 1 cup sugar, 1 cup flour, and 1 teaspoon baking powder. Pour over the pineapple wheel, place in moderate oven and bake until firm. Turn out on cake plate upside down and serve cold with whipped cream.

—Miss Linda Zilim

### PUSS CAKE

Four eggs,  $\frac{1}{2}$  lb. butter,  $1\frac{1}{2}$  cups sugar, 3 cups flour, 1 cup milk, 3 teaspoons baking powder added last in the flour. Add sultanas and peel if liked.

—Miss Clara Nietzsche, Koonunga

### PLUM LOAF

Six ozs. S.R. flour, 1 oz. candied peel, 3 ozs. butter, 6 ozs. sultanas, 2 eggs, 3 ozs. sugar. Put butter and sugar in basin and beat with wooden spoon until light and creamy; add eggs and flour alternately, and beat well for 10 minutes, add flavouring; lastly stir in fruit, pour into tin greased and lined with paper. Bake in moderate oven 1 hour.

—R. Wallis, Burra

### PLAIN CAKE

Beat  $\frac{1}{2}$  lb. sugar and 4 ozs. butter to a cream, add 3 eggs (one at a time), add 1 small cup milk, then add  $\frac{1}{2}$  lb. flour, 1 teaspoon cream of tartar, and  $\frac{1}{2}$  teaspoon carb. soda. Pour into sandwich tins, or make one cake.

—Miss A. Robertson, Adelaide

### DARK BROWN PLUM CAKE

Three-quarter lb. flour,  $\frac{1}{2}$  lb. sugar, 6 ozs. each currants, sultanas, and raisins, 2 ozs. mixed peel, 2 ozs. sweet almonds, 1 teaspoon baking powder, 1 teaspoon mixed spice, 6 ozs. flour, 4 eggs, and a little milk. Bake  $1\frac{1}{2}$  hours.

—Mrs. Hurst

### POUND CAKE

Ingredients: One lb. butter,  $1\frac{1}{2}$  lbs. flour, 1 lb. pounded loaf sugar, 1 lb. currants, 9 eggs, 2 ozs. candied peel,  $\frac{1}{2}$  oz. citron peel,  $\frac{1}{2}$  oz. sweet almonds; when liked a little pounded mace. Mode: Work the butter to a cream, dredge in the flour, add the sugar, currants, candied peel, cut into neat slices, and the almonds which should be blanched and chopped, and mix these well together; whisk the eggs, and let them be thoroughly blended with the dry ingredients. Beat the cake well for 20 minutes, and put it into a round tin lined at the bottom and sides with a strip of white buttered paper. Bake from  $1\frac{1}{2}$  to 2 hours, and let the oven be well heated when the cake is put in, or the currants will sink to the bottom. To make this preparation light the yolks and whites of the eggs should be beaten separately. A glass of wine is sometimes added to the mixture.

—Mrs. E. B. Morgan, Rowland Flat

### **POUND CAKE**

One and a half lbs. flour, 1 lb. butter, 1 lb. sugar, 1 lb. currants, 1 lb. raisins, 1 lb. lemon peel, 8 eggs, 2 teaspoons mixed spice, 2 teaspoons baking powder. Method: Beat butter and sugar to a cream, add fruit, break in eggs, one at a time; lastly add flour and baking powder. Bake in a moderate oven 4 hours.

—Mrs. M. Traeger, Tanunda

### **POUND CAKE**

Nine eggs, 1 lb. butter,  $1\frac{1}{2}$  lbs. flour, 1 lb. sugar, 1 lb. currants, 4 ozs. lemon peel, 1 lb. raisins, and a few almonds and essence of lemon,  $1\frac{1}{2}$  teaspoons cream of tartar, 1 teaspoon soda. Bake  $1\frac{1}{2}$  hours.

—Miss Elsa Schmidt

### **PEACH-BLOSSOM CAKE**

One cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 1 teaspoon carb. soda, 2 teaspoons cream of tartar,  $\frac{1}{2}$  teaspoon raspberry essence, 2 tablespoons raspberry jelly crystals. Method: Beat butter and sugar to a cream, add eggs, and essence. Sift the dry ingredients and sprinkle in crystals, add milk. Thoroughly beat and bake  $\frac{1}{2}$  hour in a moderate oven. When cold ice with pink icing and sprinkle some crystals and shredded cocoanut over.

—Mrs. Will. Hage, Tanunda

### **PORTER CAKE**

One lb. flour,  $\frac{1}{2}$  lb. butter rubbed in,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. stoned raisins, 4 ozs. lemon peel,  $\frac{3}{4}$  lb. brown sugar, 2 teaspoons mixed spice, 1 lemon rind (grated), 1 teaspoon carb. soda,  $\frac{1}{2}$  pint porter, 4 eggs. Method: Break eggs in dry ingredients and when mixed add the porter. Mix whole for 20 minutes. Bake in a slow oven. Do not cut for eight days at least.

—M. A. Mattner, Rowland Flat

### **POUND CAKE**

Mix  $2\frac{1}{2}$  lbs. flour with 1 oz. carb. soda,  $\frac{1}{2}$  oz. tartaric acid, mix well, and rub in  $\frac{1}{2}$  lb. butter, 1 lb. sugar, 2 lbs. currants, and  $\frac{1}{2}$  lb. lemon peel. Mix  $\frac{1}{2}$  pint milk with 8 well-beaten eggs into dry ingredients, beat for  $\frac{1}{2}$  hour. Bake in moderate oven.

—Mrs. H. Steicke

### **QUEEN CAKE**

One lb. flour,  $\frac{3}{4}$  lb. sugar,  $\frac{1}{2}$  lb. butter, 1 lb. currants and sultanas mixed, 2 ozs. lemon peel, 2 ozs. almonds, 3 eggs, 1 teacup cream, 1 teaspoon soda mixed with a little milk, the grated rind of 1 lemon,  $\frac{1}{2}$  grated nutmeg. Rub flour and sugar with the butter, add the fruit, beat eggs, and mix with cream, soda, etc. Add all together and beat well for  $\frac{1}{2}$  hour. Bake about  $1\frac{1}{2}$  hours.

—Miss M. Tucker, "Grafton," Prospect

### **RASPBERRY SLICE**

Beat  $\frac{1}{2}$  lb. butter and  $\frac{1}{2}$  cup sugar to a cream. Add 1 beaten egg, then  $1\frac{1}{2}$  cups S.R. flour. Butter a flat tin, put mixture in, press out flat with fingers and spread with raspberry jam. Beat 1 egg,  $\frac{1}{2}$  cup sugar, 1 cup dessicated cocoanut, and spread on top of the jam with a fork. Bake 15 minutes in a good oven.

—Mrs. D. Green, St. Peters



### RASPBERRY SLICE

Quarter lb. butter,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. cornflour, 1 teaspoon baking powder, 1 egg. Cream butter and sugar and mix in usual way. Knead into a buttered tin, spread with raspberry jam and cover with the following: 1 cup sugar, 1 cup cocoanut chips, 1 egg, mix thoroughly and spread on to the jam with a fork. Bake in a slow oven.

—Miss Mabel Siegele, Angaston

### RICH DARK CAKE WITHOUT EGGS

Take 1 cup sugar, 3 cups flour, 1 cup currants, 1 cup seeded raisins, 1 cup butter, 2 pieces peel, 2 teaspoons spice, 2 teaspoons carb. soda, a little grated nutmeg, 2 tablespoons dark vinegar, 1 cup milk. Don't mix too stiff. Rub into the flour and add other ingredients. Make a hole in the centre, add vinegar, then soda, and mix. Let this work for  $\frac{1}{2}$  hour. Then mix with milk. Put fruit in last. Bake slowly for 2 hours.

—Mrs. J. H. Thyer, "Roslyn," Eden Valley

### RICH POUND CAKE

Take 3 lbs. flour,  $2\frac{1}{2}$  lbs. currants,  $2\frac{1}{2}$  lbs. raisins,  $2\frac{1}{2}$  lbs. sugar,  $2\frac{1}{2}$  lbs. butter, 1 lb. lemon peel, 1 lb. almonds, 1 cup treacle, 3 tablespoons coffee, 24 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda. Beat butter and sugar to a cream, then add eggs, one at a time, and beat well; add treacle and coffee, then all fruit, lastly flour with carb. soda and cream of tartar. Beat well, and bake  $2\frac{1}{2}$  hours.

—Mrs. N. Boer, Stockwell

### RED INDIAN CAKE

One and a half lbs. flour, 1 lb. butter,  $1\frac{1}{2}$  lbs. currants, 1 lb. sugar,  $\frac{1}{2}$  lb. raisins, 4 eggs,  $\frac{1}{2}$  lb. lemon peel, 1 pint milk, 2 teaspoons carb. soda. Bake in a slow oven for 3 hours.

—Mrs. A. Schulz, Tanunda

### RED INDIAN CAKE

One and a half lbs. flour, 1 lb. sugar, 1 lb. butter,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. currants, 4 ozs. lemon peel, 4 eggs, 1 pint milk, 2 teaspoons carb. soda. Bake in a slow oven for 2 hours.

—Mrs. W. Petras, Tanunda

### RED INDIAN CAKE

Half lb. butter, 10 ozs. sugar,  $\frac{3}{4}$  lb. plain flour, 2 eggs, 1 cup milk,  $\frac{1}{2}$  lb. currants, 4 ozs. sultanas, a little spice and lemon peel, 1 teaspoon carb. soda dissolved in a little milk, a little salt. Method: Beat butter and sugar to a cream, add eggs, well beaten, then the flour, milk, and fruit, and last of all the soda and salt; Bake in a moderate oven 2 or  $2\frac{1}{2}$  hours.

—Mrs. W. Barlow, Exeter

### RAINBOW CAKE

Half lb. sugar,  $\frac{1}{2}$  lb. butter, beat to a cream, add 3 eggs, small  $\frac{1}{2}$  cup milk, and lastly  $\frac{1}{2}$  lb. flour, with 2 teaspoons cream of tartar and 1 of carb. soda. Beat 3 minutes, divide mixture in three parts, one plain, one cochineal, and one with chocolate. Icing: One large cup sugar,  $\frac{1}{2}$  cup water, boil 4 minutes. Beat white of egg stiff, pour boiling syrup in and stir till nearly cold. Join layers with jam or icing and ice top.

—A. Heidenreich

### **RICE CAKE**

Half lb. sugar,  $\frac{1}{4}$  lb. butter, 3 eggs,  $\frac{1}{2}$  cup milk, 1 lb. S.R. flour. Beat butter and sugar to cream, then add eggs and milk. Flavour with lemon. Bake in hot oven. —Miss Dora Keil, Krondorf

### **SHORT CAKE**

Half cup butter,  $\frac{1}{2}$  teaspoon salt, 3 cups flour, 1 egg well beaten, 3 teaspoons baking powder, 1 cup milk. Sift flour, baking powder, and salt several times. Rub in butter, add milk, and lastly egg. Spread in layer cake tins well greased and bake in hot oven 20 minutes. When cooked split the short cakes, spread with butter, and put any kind of fruit between and on top, and serve with whipped cream lightly dusted with cinnamon.

### **SODA CAKE**

One lb. butter, 1 lb. sugar, 1 pint warm milk, 2 teaspoons soda (dissolved in the milk), 1 lb. currants, 4 eggs, 4 cups flour, 4 ozs. lemon peel. Melt butter a little and mix to a cream. Add flour last. Bake 2 hours in a flat meat dish. This recipe makes a very nice dark cake. —Selected, Kapunda

### **SUNSHINE CAKE**

Beat whites of 7 eggs to stiff froth, add  $1\frac{1}{2}$  cups sugar, the well-beaten yolks of the 7 eggs, 1 cup S.R. flour, and a pinch of salt, essence to taste. —Mrs. M. Rechner, Tanunda

### **SNOW CAKE**

Two lbs. arrowroot, 1 lb. butter, 1 lb. sugar, whites of 12 eggs, flavouring. Beat the butter to a cream, stir in the arrowroot and sugar, at the same time beating the mixture briskly and the whites of eggs to a stiff froth; add other ingredients and beat briskly for 20 minutes. Pour the cake into a buttered mould and bake in a moderate oven. —Miss Mona Kleemann, Tanunda

### **SULTANA CAKE**

Five ozs. sugar, 5 ozs. butter, 3 eggs,  $\frac{1}{4}$  lb. flour,  $\frac{1}{2}$  lb. sultanas, little lemon peel, a pinch of salt, 1 teaspoon baking powder. Bake slowly. —Miss Melva Keil

### **SPICE CAKE**

Two eggs well beaten,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup golden syrup,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 1 teaspoon soda, 1 teaspoon ground cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 cup chopped almonds, 1 cup chopped raisins, enough flour to make a stiff dough. —Miss Elsie Morgen, Tanunda

### **SPONGE ROLL**

Four eggs, 1 cup flour, 1 cup sugar, 2 teaspoons baking powder. Beat sugar and eggs well together till it is like a froth, then add the flour with the baking powder. When baked, turn out on a damp cloth. Spread on the jam, roll as quickly as possible. This will make one roll. —Mrs. G. Schrapel, Tanunda

### SPICE CAKE

Half lb. butter,  $\frac{1}{2}$  lb. white sugar, 2 eggs,  $\frac{1}{2}$  pint warm milk, about 1 lb. S.R. flour,  $\frac{3}{4}$  lb. currants and raisins, 1 oz. mixed spice, 2 teaspoons cinnamon, a few almonds. Bake in a moderate oven from 1 to  $1\frac{1}{2}$  hours.

—Miss Dora Zilm, Tanunda

### SCOTCH SHORT CAKE

Ingredients: Half lb. flour, 4 ozs. butter,  $2\frac{1}{2}$  ozs. sugar. Knead flour, butter, and sugar together, and roll out to thickness of  $\frac{1}{4}$  inch. Bake in a slow oven for  $\frac{1}{2}$  hour, or till the cake is a pale brown.

—B. Robertson, Eastwood, S.A.

### SCOTCH BUN

One lb. butter, 1 lb. brown sugar (white will do), 9 eggs,  $\frac{1}{2}$  lb. almonds, 1 oz. mixed spice, 2 lbs. currants, 2 lbs. raisins, 1 lemon peel, 4 ozs. flour. Mode: Beat well together butter, eggs, and sugar, and when nearly ready for flour, add 1 wineglass brandy and 1 wineglass treacle, then add a little soda and cream of tartar to flour. Bake  $2\frac{1}{2}$  hours or more not too quick an oven. Leave three months before cutting to ripen.

—Miss T. Karsten, Tanunda

### SULTANA CAKE

One and a half lbs. flour, 1 lb. sugar,  $\frac{1}{4}$  lb. butter, 1 teaspoon carb. soda, 2 teaspoons cream of tartar, 6 eggs,  $\frac{1}{4}$  lb. sultanas, 1 cup milk. Beat butter to a cream, add sugar, eggs well beaten, then milk. Mix soda and cream of tartar with flour, add to the rest, then put in sultanas. Bake 1 hour.

—Miss H. Offe, Tanunda

### SULTANA CAKE (Economical)

Ingredients: Three-quarter lb. S.R. flour,  $\frac{1}{2}$  lb. sugar, 6 ozs. butter,  $\frac{1}{2}$  lb. sultanas, 2 eggs, lemon peel, essence of lemon and vanilla, milk. Method: Cream butter and sugar, add the yolks of eggs, and beat well. Add essence and a little milk, then the flour and fruit. Beat the whites of eggs to a froth, and stir in very lightly. Bake in moderately deep cake tin. Time—about 1 hour.

—E. Potter, Kadina

### SULTANA CAKE

One and a quarter lbs. flour, 6 eggs,  $\frac{1}{4}$  lb. butter, 1 lb. sultanas,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  lb. sugar, 3 teaspoons baking powder, lemon peel, and essence of lemon. Beat butter and sugar to a cream, add eggs and milk well beaten, sift flour, mix baking powder, peel, and sultanas in the dry flour, and then add gradually to the other ingredients. Beat well. Bake in moderate oven from  $\frac{3}{4}$  to 1 hour.

—Mrs. P. S. Smith, Angaston

### SULTANA CAKE

Two lbs. S.R. flour,  $\frac{1}{4}$  lb. butter,  $1\frac{1}{2}$  lbs. sugar, 6 eggs, 1 lb. sultanas,  $1\frac{1}{2}$  cups milk, 1 teaspoon essence of vanilla. Beat butter and sugar to cream, add eggs well beaten. Add to other ingredients. Mix well together and bake in a moderate oven  $1\frac{1}{2}$  hours.

—A. A. Kuchel

### SULTANA CAKE

Six ozs. butter, 6 ozs. sugar, 6 ozs. raisins, 4 eggs,  $\frac{1}{2}$  cup milk,  $\frac{3}{4}$  lb. flour, lemon peel,  $1\frac{1}{2}$  teaspoons cream of tartar,  $\frac{1}{4}$  teaspoon carb. soda or S.R. flour. Bake in a moderate oven.

—Mrs. J. Schulz, Tanunda

### SAND CAKE (Tube Bottom)

Six ozs. butter, 6 ozs. sugar, 3 eggs,  $3\frac{1}{2}$  ozs. plain flour,  $3\frac{1}{2}$  ozs. cornflour,  $\frac{1}{4}$  teaspoon baking powder. Mode: Beat eggs to a cream for  $\frac{1}{2}$  hour. Cream sugar and butter, add eggs, and put into flour and cornflour. Cook in sand cake tin (special) for about 50 to 60 minutes. Orange or lemon icing.

—Miss Vi. Gursansky, Tanunda

### TWELFTH CAKE

Two lbs. flour, 2 lbs. white sugar, 2 lbs. butter, 4 lbs. currants,  $\frac{1}{2}$  lb. chopped almonds,  $\frac{1}{2}$  lb. citron peel, 1 lb. candied orange and lemon peel mixed, 18 eggs,  $\frac{1}{2}$  oz. nutmeg,  $\frac{1}{2}$  oz. mixed spice, 1 gill brandy. Put butter in a pan and work smoothly with a wooden spoon. Mix with sugar and spice for a time, then break in eggs by degrees. Beat the mixture, stir in the brandy, then flour, work a little, add fruit, sweetmeats, and almonds. Mix lightly together. Bake in a baking tin 4 hours. When nearly cold, ice it.

—Mrs. W. E. Heuzenroeder, Tanunda

### TEA CAKE

Quarter lb. butter, 5 ozs. sugar, 6 ozs. S.R. flour, 3 eggs,  $\frac{1}{4}$  cup boiling water. Cream butter and sugar, add eggs well beaten, a little at a time, and if it curdles, add a little of the S.R. flour in between eggs. Then add all the S.R. flour and lastly the boiling water. Put into tin—and bake at once for 25 to 30 minutes in fairly hot oven. Ice and sprinkle with chopped almonds.

—Mrs. A. A. Kuchel

### TEDDY BEARS CAKE

Two tablespoons butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 3 eggs, 2 cups flour, essence of vanilla. Beat the butter and sugar to a cream, add eggs, and beat well, add milk and essence. Lastly add flour. Beat for 10 minutes. Bake  $\frac{1}{2}$  hour in a hot oven.

—Miss Alice Sobels

### TANGOES

One and a half cups flour,  $\frac{1}{2}$  cup sugar, 2 eggs, 1 cup butter or lard,  $\frac{1}{2}$  teaspoon cinnamon, 1 small cup fruit, such as dates, sultanas, nuts, and currants, and  $\frac{1}{2}$  teaspoon carb. soda dissolved in a tablespoon hot water. Mix butter and sugar to cream, add eggs, then flour and fruit. Lastly soda. Bake in a moderate oven for 1 hour. Very good.

—Miss E. Seidel, Tanunda

### WIENER TORTE

One lb. butter, 1 lb. sugar, 8 eggs, 1 lb. flour, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Mode: Mix all together and spread on backs of sandwich tins. Spread jam between each layer. This quantity would make about 30 thin layers.

—Mrs. W. Gursansky, Tanunda

### WEDDING CAKE

One lb. butter, 1 lb. sugar, 1 lb. flour, 1 lb. currants, 1 lb. mixed peel, 1 lb. sultanas,  $\frac{1}{2}$  lb. almonds, 8 eggs,  $\frac{1}{2}$  teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon ginger.

—Mrs. B. Lindner, Krondorf

### WALNUT CAKE

Six eggs,  $\frac{1}{2}$  lb. butter, 2 cups sugar, 2 dessertspoons ground cinnamon, 2 large cups S.R. flour, 1 cup chopped walnuts, 1 teaspoon vanilla essence. Beat sugar and butter, add eggs, then flour, cinnamon, and nuts. Bake in moderate oven.

—Mrs. J. Bogner, Tanunda

### WALNUT CAKE

Three eggs, 4 ozs. butter, 1 small cup sugar, 1 large cup flour, S.R. flour, or 1 teaspoon baking powder, 1 large cup walnuts, and flavour with vanilla, 1 dessertspoon cinnamon. Beat butter and sugar to a cream, add eggs separately, the flour and cinnamon (sifted) and walnuts. Bake in moderate oven 1 $\frac{1}{2}$  hours.

—Mrs. E. E. Kleemann, Tanunda

### WALNUT AND DATE CAKE

One cup chopped dates,  $\frac{1}{2}$  cup sugar, 6 or 8 chopped walnuts, 1 heaped tablespoon butter, 1 egg, 1 cup S.R. flour,  $\frac{1}{2}$  cup plain flour, 1 level teaspoon carb. soda, 1 cup boiling water. Put chopped dates and soda in a basin and pour the boiling water over them and let cool. Beat butter and sugar, add egg, dates, and walnuts, and the flour, and a teaspoon of vanilla. Bake  $\frac{1}{2}$  hour in moderate oven.

—Mrs. Moritz Riedel

### WEDDING OR BIRTHDAY CAKE

Six ozs. butter, 4 eggs, 6 ozs. sugar,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{2}$  cup treacle, 2 ozs. almonds,  $\frac{1}{2}$  nutmeg,  $\frac{1}{2}$  pkt. mixed spice,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  lb. currants, 6 ozs. raisins, 2 ozs. candied peel, pinch of salt,  $\frac{1}{2}$  wineglass brandy,  $\frac{1}{2}$  teaspoon vanilla.

—Mrs. R. Lindner, Tanunda

### WALNUT CAKE

Three eggs, 1 cup sugar,  $\frac{1}{2}$  lb. butter, 2 cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon carb. soda, 1 dessertspoon cocoa,  $\frac{1}{2}$  teaspoon mixed spice,  $\frac{1}{2}$  lb. grated or chopped walnuts, a little milk. Bake  $\frac{1}{2}$  hour. Mix half of walnuts in cake and keep rest for icing.

—Mrs. Peter Mayr

### WEST INDIA CAKE

Three-quarter lb. flour,  $\frac{1}{2}$  lb. brown sugar,  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. currants,  $\frac{1}{2}$  lb. raisins,  $\frac{1}{2}$  lb. sultanas,  $\frac{1}{2}$  lb. mixed peel,  $\frac{1}{2}$  cup milk, 3 eggs, 1 teaspoon carb. soda,  $\frac{1}{2}$  nutmeg (grated),  $\frac{1}{2}$  wineglass brandy. Beat butter and sugar to a cream, then add eggs (well beaten), then milk, fruit, and dissolve soda in the brandy and add last. Bake 2 hours.

—Mrs. E. Schrapel

### EXCELLENT WEDDING AND CHRISTMAS CAKE

Take  $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. brown sugar, 6 eggs; beat well; add  $\frac{1}{2}$  lb. treacle or golden syrup, beat again and add 1 lb. currants, 1 lb. sultanas,  $\frac{1}{2}$  lb. blanched almonds,  $\frac{1}{2}$  lb. peel, 1 $\frac{1}{2}$  lbs. flour, 1 teaspoon soda. Bake 5 hours if in one cake; 3 hours for two cakes (half the quantity).

—Mrs. H. Steicke

### WHOLEMEAL LUNCH CAKE

One lb. wholemeal S.R. flour, 6 ozs. butter, 6 ozs. sugar, 3 eggs, 6 ozs. raisins, dates, or sultanas, pinch of salt, milk to mix. Cream butter and sugar (if dates are used take 4 ozs. sugar), add beaten eggs, milk, flour and salt mixed with the fruit. Mix to rather moist dough and bake in moderate oven  $\frac{1}{2}$  hour.

—Mrs. U. R. Heinze, Tanunda

### YEAST COFFEE CAKE

Three-quarter lb. butter, yolks only of 9 eggs,  $1\frac{1}{2}$  pints milk, 3 cups sugar, pinch of salt, 1 lemon peel, 1 cup yeast. Method: Melt butter in milk, beat eggs and sugar together, add the warm milk, then yeast, then flour; mix well with hand, then keep in a very warm place to rise; then put on slides, and let it rise again. Brush with the white of egg, mix butter, sugar, flour, and cinnamon together, and put on top. Bake in a fairly quick oven.

—Mrs. W. Ehrke, Tanunda



## Scones and Rolls

### BROWN SCONES

Quarter lb. wholemeal flour,  $\frac{1}{4}$  lb. ordinary flour, pinch of salt, 2 teaspoons baking powder, 2 ozs. butter,  $\frac{1}{2}$  breakfast cup milk. Mix together the flour, baking powder, and salt, rub butter well into this and add milk. Roll out, cut into scones, and put into hot oven.

—Mrs. Alb. Keil

### COUNTRY SCONES

Two ozs. butter,  $\frac{1}{4}$  lb. flour, 2 teaspoons baking powder,  $1\frac{1}{2}$  ozs. castor sugar,  $1\frac{1}{2}$  ozs. sultanas,  $\frac{1}{2}$  pint sour milk (juice of small lemon will curdle milk), 2 eggs. Method: Sift flour and powder. Add sugar and butter, mixing well. Add sultanas. Mix with eggs and milk. Make about 8 large-sized scones or little round ones. The large size bake 10 to 15 minutes; the small size 8 minutes.

—Mrs. W. Obst, Rowland Flat

### COFFEE ROLLS

One egg, butter the size of an egg, 1 cup sugar, 2 cups S.R. flour. Mix with milk to the consistency of scones, cut as for scones, and double over.

—Miss Alma Karutz, Tanunda

### COFFEE ROLLS

One lb. flour, 2 ozs. butter, 2 ozs. sugar, 2 eggs, 2 teaspoons cream of tartar, 1 teaspoon carb. soda, 1 cup milk. Melt the butter, add beaten eggs and milk, beat well. Add dry ingredients. Drop the mixture in spoonful on the baking tin and bake in quick oven. Time—from 10 to 15 minutes.

—Mrs. F. W. Hoffmann, Tanunda

### COFFEE ROLLS

Three cups S.R. flour, 3 ozs. butter, 3 ozs. sugar, 1 egg, 1 cup milk. Rub butter and sugar into the flour, mix with egg and milk. Roll out and cut into rounds, damp edges, and fold over. Brush with milk and bake in hot oven.

—Miss A. L. Schiller, "Hill View," Tanunda

### COFFEE ROLLS

Three cups flour, 3 ozs. butter, 3 ozs. sugar, 1 egg, 1 cup milk. Cream butter and sugar, beat egg, then add milk and flour, mixing together to a fairly soft dough. Cut into round, damp edges, and fold over. Brush with milk and bake in hot oven.

—Mrs. A. F. Schrader, Tanunda

### COFFEE ROLLS

Three ozs. butter, 2 ozs. sugar (well beaten). Into this beat 1 egg, 1 cup milk, S.R. flour. Bake in a brisk oven 10 minutes.

—Mrs. Frederick Bevan, North Adelaide

### COCOANUT SCONES

Rub 1 tablespoonful butter into 3 cups S.R. flour, to which has been added a pinch of salt, 1 teaspoon sugar, 1 teaspoon dessicated cocoanut, when well mixed add 1 beaten egg and enough milk to make into soft dough. Roll this dough in the mixing bowl into a round roll, and cut off neat slices,  $\frac{1}{2}$  inch thick. Bake in hot oven 12 minutes.

—Mrs. A. A. Kuchel

### CINNAMON SCONES

Put 1 lb. S.R. flour into a mixing bowl, add 1 teaspoon castor sugar, 1 teaspoon cinnamon, mix well. Add 1 oz. butter, mix all into a moist dough with a cup of milk. Roll out  $\frac{1}{2}$  inch thick, bake in a hot oven.

—A. A. Kuchel

### CRUMPETS

Break 2 eggs into a basin, beat slightly, add 2 teaspoons sugar. Sift  $\frac{1}{2}$  lb. S.R. flour in another basin, pour in eggs to make a light dough—a little milk may be needed. Work quickly. Roll to  $\frac{1}{2}$  inch thick. Cut into rounds. Prick with a fork. Bake in hot oven about 10 minutes. Tear open and butter while hot.

—L. Hemmerling

### DOUGH NUTS

Beat 3 eggs well, add 1 cup sugar, a pinch of salt, a little nutmeg,  $\frac{1}{2}$  cup thick, sweet cream,  $\frac{1}{2}$  cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Then add more flour to make a soft dough, like for scones. Cut in rings and cook in boiling fat. Drain on brown paper and sprinkle with castor sugar while still warm.

—Mrs. Alb. Keil

### DROP SCONES

Eight tablespoons flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 tablespoons sugar, 1 egg, enough milk to mix into a fairly stiff paste. Fry in butter. Watch well.

—Mrs. E. J. F. Crawford, Angaston

### DATE SCONES

One lb. S.R. flour,  $\frac{1}{2}$  oz. butter, 1 tablespoon sugar, pinch of salt, 1 cup milk, 1 egg,  $\frac{1}{2}$  lb. stoned and chopped dates. Rub butter, sugar, salt into flour, add the chopped and stoned dates, beat egg well, add to milk, and mix as quickly as possible to a light dough, roll out  $\frac{1}{2}$  inch thick. Bake at once in hot oven about  $\frac{1}{2}$  hour.

—Mrs. A. A. Kuchel

### DATE SCONES

One lb. S.R. flour, 4 ozs. butter, 1 tablespoon sugar, pinch of salt, 1 cup milk, 1 egg,  $\frac{1}{2}$  lb. dates. Method: Rub butter, sugar, and salt into the flour. Mix the dates with the rubbed flour, taking care to separate the pieces, having first stoned and cut them. Beat up the egg and add the milk and quickly stir with the dry ingredients. Drop in spoonful on to a floured board, or roll out thickly and cut with cutter. Bake in hot oven.

—Miss A. L. Schiller, "Hill View," Tanunda

### HOT TEA CAKE

Two cups flour, 1 cup milk,  $\frac{1}{2}$  cup sugar, 2 eggs, 1 teaspoon carb. soda, 2 teaspoons cream of tartar. Mix all dry ingredients well together. Bake in brisk oven  $\frac{1}{2}$  hour. Bake in sandwich tins and while hot, butter well between and serve hot.

—Mrs. C. A. Pollitt

### HEALTH SCONES

One and a half cups flour,  $1\frac{1}{2}$  cups clean bran, 3 teaspoons cream of tartar, 1 teaspoon carb. soda, pinch of salt. Sift all dry ingredients, except bran, twice, and mix well together. Add 1 egg (well beaten) and  $1\frac{1}{2}$  cups fresh milk. Make into a very light dough and touch as little as possible. Roll out, cut into shapes, and bake in a rather quick oven.

—Miss Rita Altmann, Tanunda

### GEM SCONES

One egg, 1 tablespoon sugar,  $1\frac{1}{2}$  cups S.R. flour, 1 cup water, pinch of salt, 1 tablespoon butter. Mix the dry ingredients first; melt butter, add to them; beat egg and mix with water; mix all together. Make irons almost red hot, butter them, place a little mixture in each, and bake a few minutes. Split and butter hot. Cake tins will not do to bake in; they must be iron.

—Miss Hilda Wallace, Tanunda

### JUBILEE CAKE

One and a half cups S.R. flour,  $\frac{1}{2}$  cup milk, 1 dessertspoon butter, 1 egg, 1 tablespoon castor sugar, lemon peel, 1 cup sultanas. Method: Rub butter into dry ingredients, add egg, milk, with a knife. Mix as for scones and put into a well-greased nutloaf tin. Bake 20 to 30 minutes in good oven. When cooked and while hot, pour icing sugar and milk over it and sprinkle with cocoanut.

—Mrs. W. Habich, Nuriootpa

### JUBILEE CAKE (To be eaten with Butter)

One and a half cups S.R. flour, 1 dessertspoon butter, 1 tablespoon sugar, 1 cup sultanas and currants mixed, lemon peel, 1 egg,  $\frac{1}{2}$  cup milk. Method: Mix dry ingredients together. Add egg and milk. Bake  $\frac{1}{2}$  hour. While still hot pour on icing mixed with milk. Sprinkle with cocoanut. —Mrs. H. A. Hoffmann, Tanunda

### MILK ROLLS

One lb. S.R. flour,  $1\frac{1}{2}$  ozs. butter, 1 cup milk, and a pinch of salt. Rub in butter and mix dough. Roll out and cut in strips, make into fancy twists. Brush with milk and bake in hot oven.

—Mrs. A. F. Schrader, Tanunda



### **KLINER**

Three eggs,  $\frac{1}{2}$  lb. butter and lard mixed,  $\frac{1}{2}$  lb. sugar, 1 lb. flour, and a little milk. Rub butter, lard, and sugar into the flour. Beat eggs, stir into the mixture, add a little milk to form a stiff paste. Roll out about  $\frac{1}{4}$  inch thick. Cut into rings with a tart cutter or a tumbler and an egg cup to form rings. Have ready a saucepan of boiling lard. Drop in the rings and cook both sides till golden brown. Lift out with fork, let drain a few minutes. Dip in castor sugar. Place on plate to cool. Delicious for afternoon tea.

—M. Stiller

### **NUT BREAD**

Two and a half cups S.R. flour, 1 cup sugar, 1 cup milk, 12 walnuts, 12 dates, 1 egg, and salt. Beat sugar and egg, and then add the rest. Bake in well-greased coffee tins, with lids, for 2 hours.

—Mrs. Will. Hage, Tanunda

### **NUT BREAD WITH BRAN**

Three cups white flour,  $\frac{1}{2}$  cup sugar, 1 cup chopped nuts,  $\frac{1}{2}$  cup raisins, 2 cups sweet milk, 1 cup bran, 4 teaspoons baking powder,  $\frac{1}{2}$  cup sultanas,  $\frac{1}{2}$  cup currants, 1 beaten egg. Mix all dry ingredients together before moistening with egg and milk. Bake  $\frac{1}{2}$  hour in slow, solid oven.

—Mrs. H. A. Hoffmann, Tanunda

### **NUT LOAF**

Two cups flour,  $\frac{1}{2}$  cup sugar, 1 cup chopped walnuts, 2 teaspoons baking powder, 1 egg, 1 small cup milk, 1 tablespoon butter. Cream butter and sugar, add beaten egg, then milk. Stir in dry ingredients. Half fill two well-greased tins and stand in warm place to rise for one hour. Then bake in moderate oven.

—Mrs. Les. Francis

### **NUT BREAD**

Two cups S.R. flour,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup chopped walnuts or other nuts or sultanas, 1 egg, 1 tablespoon butter, pinch of salt. Rub butter into dry ingredients, add egg beaten with milk. Bake in Cerebos salt tins in moderate oven for  $\frac{1}{2}$  hour. This quantity makes two.

—Mrs. Geo. Cadd, Angaston

### **NUT BREAD**

Two eggs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup nuts,  $\frac{1}{2}$  cup dates, 2 cups S.R. flour.

—Mrs. Vic. Schulz, Tanunda

### **NUT BREAD**

One cup flour, 1 cup wholemeal,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup finely chopped nuts, 2 level teaspoons cream of tartar, 1 level teaspoon bi-carbonate of soda, a pinch of salt. Dissolve sugar in milk, add 1 dessertspoon melted butter, sift rising and salt with flour and mix wholemeal and nuts with it. Mix dry and wet ingredients together. Bake in tall tin with or without lid for about  $\frac{1}{2}$  hour in moderate oven.

—Mrs. Alb. Hoffmann, Tanunda

### **NUT AND DATE BREAD**

Rub 1 tablespoon butter into 2 cups S.R. flour, add  $\frac{1}{2}$  cup sugar. Mix with 1 egg and  $\frac{1}{2}$  cup milk. Add  $\frac{1}{2}$  cup nuts and  $\frac{1}{2}$  cup dates. Bake in two nut loaf tins for 1 hour.

—Mrs. J. G. Lindner, Lyndoch

### PUFFS

Take to each egg 1 tablespoon sugar, 1 small wineglass white wine, essence of lemon and enough S.R. flour to make a soft dough. Drop dessertspoonful into a saucepan with boiling fat and cook a nice brown. Take them out, let them drain for a minute and turn in castor sugar.

—Mrs. M. Menz, Norwood

### PLAIN SCONES

One lb. S.R. flour,  $\frac{1}{2}$  lb. butter, 1 teaspoon sugar, pinch salt, 1 cup milk. Mix into a light dough, roll out, and bake in a hot oven.

—A. A. Kuchel

### RAISIN BREAD

Two cups sifted white flour, 1 cup rye flour,  $\frac{1}{2}$  cup sugar, 1 teaspoon salt, 4 teaspoons baking powder,  $1\frac{1}{2}$  cups milk, 1 egg, 1 cup raisins. Mix sifted white and rye flour, sugar, salt, and baking powder. Add milk and slightly beaten egg. Mix well. Add whole or chopped raisins and bake 50 minutes in well-greased dish.

—Miss Doreen Dervedde, Tanunda

### RAINBOW ROLLS

To 2 heaped tablespoons butter add  $\frac{1}{2}$  cup sugar, cream well, then add 3 eggs, one at a time, beat well between each. Add gradually  $\frac{1}{2}$  cup milk. Then sift in 2 cups flour, with 2 teaspoons baking powder. Mix lightly, then divide into three portions. Leave one yellow, one cochineal, and the third with 1 dessertspoon of cocoa dissolved in 2 teaspoons boiling water. Have two coffee tins ready and half fill each. Put a dessertspoonful of each colour in turn until the mixture has been used. Cook in moderate oven. When cool ice with chocolate icing and roll in cocoanut. Serve cut in rings.

—Mrs. B. Schiller, Tanunda

### SCONES

Four large cups flour, 1 teaspoon soda, 3 teaspoons cream of tartar, pinch of salt, about 1 tablespoon sugar,  $\frac{1}{2}$  cup cream. Mix with skim milk into a light dough. Bake in a quick oven.

—K. E. Schrapel

### SCONES

Two eggs,  $\frac{1}{2}$  cup cream,  $\frac{1}{2}$  cup milk, pinch of salt, 2 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar.

—Mrs. H. Steicke

### SCONES

Two breakfast cups plain flour, 2 teaspoons baking powder, 2 dessertspoons sugar. Mix with milk to a nice dough. Cut into shape, brush with milk, and sprinkle with sugar. Moderate oven.

—Mrs. W. E. Heuzenroeder

### SCONES

One lb. S.R. flour, 2 dessertspoons sugar, 2 dessertspoons butter, 1 egg, 1 cup milk. Beat sugar, butter, and egg together, then add milk and bake in quick oven 5 minutes. Then turn shelf round and leave 10 minutes more.

—Mrs. J. Till, Tanunda

## SCONES

Four large cups S.R. flour, pinch of salt,  $\frac{1}{2}$  cup cream. Mix with skim milk into a light dough. Bake in very quick oven.

—Mrs. B. Schiller, Tanunda

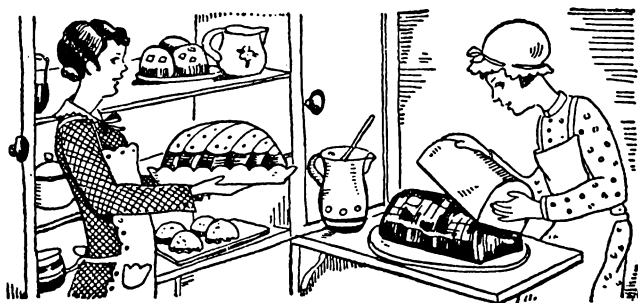
## TEA BUNS

Four ozs. butter, 4 ozs. sugar, 2 eggs, 4 ozs. sultanas, 2 ozs. lemon peel, 1 lb. flour, 2 teaspoons baking powder, about 1 teacup milk, a little essence of lemon. This quantity makes 16 buns. Put on a greased slide and bake in hot oven 15 minutes.

—L.M.H.



# Jams and Jellies



## APRICOT JAM

If possible, use fresh, firm fruit. Peel the apricots, divide them and remove stones. Allow 1 lb. sugar to every lb. of fruit. Put the prepared fruit in a large earthenware basin, cover with half the sugar, and allow to stand until the next day, by which time a thick syrup will have formed. Take this syrup and put in preserving pan with the remainder of the sugar. Let it boil for  $\frac{1}{2}$  hour, and while boiling quickly put in the prepared apricots and allow whole to boil gently for about 1 hour. It will not require stirring, but occasionally feel the bottom of the pan with a long spoon. Blanch some of the kernels, and add to the jam a short time before it is finished. When the apricots first begin to boil a thick scum will rise. It is better not to skim this off until the jam is nearly done.

—Miss N. Boer, Stockwell

## CARROT JAM

Five lbs. carrots, 6 large oranges or lemons, 6 lbs. sugar, and 4 pints water. Scrape the carrots and then put them and the oranges through the mincer, rind too. Put on the sugar and water and when sugar is all dissolved, add the grated carrots and oranges. Boil until a little jellies in a saucer.

—Miss Rita Altmann, Tanunda

### **CITRON OR ORANGE MARMALADE**

Wash fruit and cut off any defective parts, put into a saucepan and cover with water. Cover closely and boil until a straw will probe the fruit easily. Take out and cut in quarters, pick out seeds, and cut as finely as possible. Make a syrup, allow 3 lbs. fruit to 5 lbs. sugar, add  $\frac{1}{2}$  pint of water to each lb. of sugar. Stir until it has dissolved. When it has boiled a few minutes, take it off the fire, pour in  $\frac{1}{2}$  pint cold water, which will throw up all refuse. Put on fire and add pulp and peel. Boil fast for  $\frac{1}{2}$  hour. It is done when the syrup jellies.

—Mrs. W. E. Heuzenroeder, Tanunda

### **CITRON PRESERVE (Very Good)**

Cut the citrons into eight or more pieces. Boil for 2 hours. Throw away the water. Boil 2 hours in fresh water (cold). Drain 24 hours. Weigh and to every lb. of citron add  $1\frac{1}{2}$  lbs. sugar, and to every 3 lbs. of sugar 1 pint of water. Make a syrup of the sugar and water. When boiling, add the citron, and boil until quite clear. Use all the fruit. —Miss E. Basedow, Kent Town

### **DRIED APRICOT JAM**

Take 2 lbs. dried apricots, wash well, then pour 16 cups water over the fruit. Let stand all night. Next morning put to boil. Then add 6 lbs. sugar, slightly warmed. Stir well, boil about  $\frac{1}{2}$  hour.

—Mrs. P. Heinrich

### **DRIED APRICOT JAM**

Two lbs. dried fruit, wash quite clean, and pour over 8 pints boiling water. Let stand over night. Simmer gently  $1\frac{1}{2}$  hours. Add 7 lbs. sugar and boil again for exactly 1 hour.

—Mrs. O. B. Hage, Peterborough

### **FIG AND PINEAPPLE JAM**

Eight lbs. figs, 6 lbs. sugar, 1 tin pineapples, 3 pints water. Prepare and let stand over night. Next day simmer for 3 hours.

—Mrs. H. W. Hoffmann, Tanunda

### **FIG JAM**

Twelve lbs. figs (cut up and peeled), mix with 6 cups muscatel grape juice and 12 lbs. sugar. When almost done add  $\frac{1}{2}$  lb. preserved ginger and acid to taste. Lastly, when taken off the fire, add some blanched almonds.

—Miss A. L. Schiller, "Hill View," Tanunda

### **DELICIOUS FIG JAM**

Stalk, peel, and weigh figs. To every lb. of fruit allow  $\frac{1}{2}$  lb. of preserving sugar and the rind and juice of half a lemon. Put sugar into a preserving pan with a little water and make a thick syrup and put in figs. Boil and skim thoroughly. Peel lemon and boil the skins in water till quite soft. Cut up finely and add with strained lemon juice. Boil until the jam is quite thick and golden colour. This and most other jams with a delicate flavour are greatly improved by adding blanched almonds.

—Mrs. Edwin Kleemann

### **GRAPE-FRUIT MARMALADE**

Peel 4 lbs. of grape fruit, remove as much of white pithy substance from the skin as possible. Then cut finely the skin and fruit. Pour over 8 pints of water and allow to stand over night. Then boil 1 hour, add 12 lbs. sugar and boil hard  $\frac{3}{4}$  hour.

—Mrs. J. E. C. Plush

### **GRAPE-FRUIT MARMALADE**

Slice finely 4 lbs. grape fruit. Allow to stand over night in 8 pints of water. Then boil 1 hour. Add 12 lbs. sugar and boil another  $\frac{3}{4}$  hour. Then it is ready to bottle.

—Mrs. B. Gersch, Nuriootpa

### **GOOSEBERRY JAM**

One lb. firm gooseberries, 2 lbs. sugar, and 2 pints water. Boil all together till it jellies.

—Mrs. Vic. Kappler

### **LEMON MARMALADE**

Cut the lemons into very fine shreds, and remove all pips. To every lb. of fruit add 1 pint of water and boil all together. Let it get cold, weigh, and to every lb. of boiled fruit add 1 $\frac{1}{4}$  lbs. best white sugar. Boil quickly till quite clear, and bottle while hot. This marmalade improves by keeping.

—Mrs. Miller, Tanunda

### **LEMON JELLY**

Eighteen lemons, 6 lbs. melon. Peel melon and cut up; also the lemons (leaving the peels on). Cover with water and boil until soft. Strain through a fine cloth and to every cup of juice allow 1 cup of sugar and boil until it jellies.

—Miss A. L. Schiller, "Hill View," Tanunda

### **MARMALADE**

Slice Poorman's oranges and to every lb. of pulp add 5 cups water. Let stand all night. Then boil  $\frac{1}{2}$  hour. Stand again till next day, weigh, and to every lb. of pulp add 1 $\frac{1}{2}$  lbs. sugar. Then boil from 30 to 40 minutes.

—Mrs. H. O. Marks, Swan Reach

### **MARMALADE**

Four oranges, 1 citron (fair size). Cut them into slices, put in a basin. Pour 4 pints of water on. Let stand for four days. Stir now and then. Let it come to a boil, then add 6 lbs. sugar. Boil for about 2 hours.

—Mrs. T. Boehm, Tanunda

### **MARMALADE**

Cut 4 lbs. Poorman's oranges very thinly and put into preserving pan with 16 breakfast cups cold water and let it stand for 24 hours. Boil till tender, then add 12 lbs. sugar and boil  $\frac{3}{4}$  hour.

—Mrs. Fulton Salter, Angaston

### **MARMALADE**

Weigh the oranges (Poorman's oranges must be used), wipe them and cut them into thin strips, removing the pips only. Add 3 pints water to every lb. of fruit, and let stand till next day. Then put on fire and boil till skins are quite soft, and let it remain till next day. Then add 1 $\frac{1}{2}$  lbs. sugar to every lb. of pulp, and boil until done—about half hour's fast boiling.

—Miss Dulcie Auricht, Tanunda

### MIXED CITRUS MARMALADE

One and a half lbs. grape fruit, 1½ lbs. navel oranges, ½ lb. mandarins, ½ lb. lemons. Peel fruit and remove as much of the white pithy substance from the skin as possible. Then cut very finely the skin and fruit. Pour over 8 pints water and allow to stand over night. Then boil 1 hour. Add 12 lbs. sugar and boil hard ¾ hour.

—Mrs. J. E. C. Plush

### MELON JAM

To every 10 lbs. melon allow 5 lbs. sugar, ½ lb. green ginger, 1 teaspoon tartaric acid, 1 teaspoon lemon essence, and as much cayenne pepper as will cover a five-cent coin. Cut the melon into dice at night and cover it with half of the sugar. Cover green ginger with boiling water for 10 minutes, then scrape and cut finely. The next day boil all together till the melon is clear and the syrup begins to thicken. Lemons may be used instead of essence and acid, allowing 8 lemons to 10 lbs. melon.

—D. A. Naismith, Wagga Wagga, N.S.W.

### MELON AND PINEAPPLE JAM

Four lbs. melon, 6 lemons, 2 or 3 pineapples, 16 cups water. Cut melon and pineapples into square blocks, and lemons finely. Let all stand over night, and then for every cup of fruit and juice add 1 cup of sugar. Boil for about 1 hour after the sugar is added, or until a little will jelly in a saucer.

—Mrs. Miller, Tanunda

### MELON AND LEMON JAM

Cut melon (after peeling) in pieces, leave seeds in, and to every 15 lbs. melon strew 3 lbs. sugar over it, and allow to stand all night. Also cut 12 lemons into slices, cover with boiling water (they must be put in separate basins), and leave all night. Next day boil all together until pulped, then strain through jelly bag. Allow 1 cup sugar to 1 cup syrup and boil until jellied, about ½ hour, fast.

—Mrs. Alex. Cockburn, Rose Park

### MELON JAM

Twenty-four lbs. melon, 20 lbs. sugar, 8 lemons, 10 oranges. Cut lemons into small pieces or squares. Let it stand over night with sugar, juice of lemons and oranges. Cut the peel of the lemons and oranges into small pieces. Boil the peel for 10 minutes, strain and take fresh water and boil for another 10 minutes. After straining add to the melon before the jam starts to boil. Then boil for 3 hours or even longer.

—Mrs. F. A. Schliebs

### MELON JAM

Eight lbs. piemelon, 6 lbs. sugar, ½ lb. whole ginger, ½ lb. preserved ginger, 6 lemons, 1 large pkt. gelatine. Seed the melon and cut into square dice. Put the sugar over it and allow to stand for 12 hours. Then add all the ginger, sliced lemons, and boil for about 2 hours. Next add the gelatine (previously soaked for 12 hours in a little water) and boil fast for another ½ hour with 1 teaspoon acid.

—Mrs. Fred. Hoffmann, Rowland Flat

### MELON JELLY

Slice 10 lbs. melon, sprinkle 2 lbs. sugar over and let stand all night. Slice 8 lemons, just cover with hot water, and let stand over night. Boil all together for 1 hour, then strain, and to every pint liquid add 2 cups sugar. Boil liquid first for 20 minutes, add sugar, and boil briskly for  $\frac{1}{2}$  hour. Do not stir while boiling.

—Mrs. Miller, Tanunda

### MELON MARMALADE

Four lbs. melon, 6 lemons, 10 lbs. sugar, 14 cups water. Cut up melon and lemons, add water, let stand over night. Boil 1 hour in the morning. Then add sugar and boil until it sets as a jelly.

—Mrs. H. A. Hoffmann, Tanunda

### MELON AND GINGER PRESERVE

Cut up 12 lbs. melon, boil 1 lb. green ginger for about 10 minutes, scrape and chop fine. Put 9 lbs. sugar, melon, and ginger into preserving pan and let stand all night. Next day boil until clear and a good colour.

—W. Mitchell, Kadina

### MELON JAM

Five lbs. melon,  $\frac{1}{2}$  lb. preserved ginger, 5 lbs. sugar, 2 lemons, 2 oranges (rind and all, cut small),  $2\frac{1}{2}$  cups water. Put sugar on over night. Boil about 3 hours.

—Mrs. W. E. Heuzenroeder

### MELON AND PINEAPPLE JAM

Nine lbs. melon, 6 lbs. sugar, 1 large tin preserved pineapple. Method: Cut melon into pieces, pour the sugar over, and let stand over night. In the morning stir well, cut pineapple into small pieces and add also juice. Boil all together for about 3 hours, when the jam will be a beautiful golden colour and a delightful pineapple flavour.

—Mrs. H. A. Hoffmann, Tanunda

### MELON JAM

Four lbs. melon, 6 lemons, 18 cups water, 12 lbs. sugar,  $\frac{1}{2}$  lb. preserved ginger. Cut up melon and lemons, remove white from lemons. Add water and stand over night. Next morning boil for 1 hour and 40 minutes. Add sugar and boil fast for 35 minutes.

—Mrs. A. Nettelbeck

### NATIVE CURRANT JAM

Six lbs. fruit, 5 pints water, 11 lbs. sugar. Boil all together for about  $\frac{1}{2}$  hour. Try on saucer. If it jellies take up.

—Mrs. E. M. Heggie, Angaston

### ORANGE MARMALADE

Twelve medium-sized oranges, 6 lemons, 10 pints water, 12 lbs. sugar. Cut fruit very fine, pour on water, and leave over night. Then put on to boil and boil for  $\frac{1}{2}$  hour. Add sugar and boil again for about 1 hour, or until it jellies. Quarter of an hour before taking off fire add 2 teaspoons cream of tartar.

—Mrs. J. Lindner, Bethany

### ORANGE MARMALADE

Ten large oranges, 4 good-sized lemons, 16 cups water, 10 lbs. sugar. Allow oranges and lemons to soak in water for 24 hours, cut up into thin slices, and pour 16 cups of water over the fruit and allow to stand for 24 hours. Then boil it up and put aside for another 24 hours. Then put on fire and bring to a boil, at the same time heating the sugar. When boiling add sugar and boil for  $\frac{1}{2}$  hour very briskly. Don't fill bottles till quite cold. Boil in an enamel stewpan. —Mrs. J. D. Garrett, Rowland Flat

### ORANGE MARMALADE

To every lb. of fruit add 2 pints of water. Boil this for 2 hours. Let it then stand till next day. Then weigh again, add  $1\frac{1}{2}$  lbs. sugar to each lb. of fruit, and boil for 2 hours. Lemons to flavour. —Mrs. H. Steicke

### PRUNE PASSION CONSERVE

Two lbs. prunes, 6 passion fruit, 2 lbs. sugar, juice of a lemon and large orange. Wash prunes in hot water till nice and clean. Then put in large basin and soak over night with very hot water—it makes them nice and sweet. In the morning put fruit in preserving pan with sugar, juice of lemon and orange and passion fruit. Boil 2 hours. Note: Remove stones.

—Mrs. U. R. Heinze, Tanunda

### PEAR JAM

Twelve lbs. pears cut into rather large pieces, 8 lbs. sugar,  $4\frac{1}{2}$  pints water, juice of 1 or 2 lemons, or, if liked, 1 teaspoon citric or tartaric acid instead of lemons. Boil sugar and water for  $\frac{1}{2}$  hour. Add fruit and lemon juice and boil for 4 to 5 hours until it turns red. If using acid, add to the jam about 20 minutes before it is done.

—Mrs. U. R. Heinze, Tanunda

### QUINCE JELLY

Wipe 6 lbs. quinces (do not cut them), place in a pan, and pour over them 6 lbs. sugar, 6 pints water. Boil gently for 4 hours. Gently lift out fruit whole, which can be used as preserve. Put jelly in jars.

—Mrs. Gus. Kleemann

### QUINCE JAM

Wipe quinces well. Do not peel them. Cut into small pieces, put into a preserving pan with water sufficient to barely cover them, and boil till soft. Then weigh, and to every lb. allow 1 lb. sugar. Boil till sufficiently firm and a rich colour.

—Mrs. Vic. Kappler

### QUINCE MARMALADE

Take 12 lbs. quinces (out of each lb. reserve one quince). Cut the quinces into quarters, wipe them carefully, but do not peel and core them. Put them in a stewpan and cover with water; let them boil until quite tender and soft. Strain, and to each pint of juice allow 1 lb. sugar. Cut up the reserved quinces into strips, put them into the juice, and boil until they begin to colour. Then add the sugar in the proportion given above, and let all boil together until the marmalade is a pretty red colour, and will jelly if a small quantity is put on a plate.

—Miss D. Hilda Kleemann, Rowland Flat



### QUINCE MARMALADE

Cut the quinces very thin and small (as oranges for marmalade), and allow 2 cups of quinces to each cup of sugar. Put into pan as many cups of water as sugar. Then, when boiling, drop quinces in, a little at a time. Boil until nice colour, and stir to keep from burning. Take out the pips, but do not skin.

—Mrs. E. Till, Tanunda

### RHUBARB JAM

Six lbs. rhubarb, 6 lbs. lump sugar, and the rind of 3 lemons. Wipe the rhubarb dry and put into preserving pan with sugar, cutting the rhubarb up first. Mince the lemon rind and add other ingredients, keep stirring to prevent rhubarb from burning. When the sugar is quite dissolved let the jam boil quickly for  $\frac{3}{4}$  hour.

—Mrs. Miller, Tanunda

### TOMATO AND PINEAPPLE JAM

Six lbs. tomatoes, 1 pineapple (or preserved—but not the syrup), 6 lbs. sugar, 2 pieces preserved ginger. Method: Cut pineapple into small pieces. Put tomatoes into boiling water and peel. Then cut up, put in preserving pan, add pineapple and ginger (cut fine). Bring to the boil, add sugar, and then boil until it jellies.

—Miss Mabel Siegele, Angaston

### TOMATO JAM

Eighteen lbs. tomatoes, 12 lbs. sugar, 1 bottle raspberry balm, 1 small bottle essence of raspberry,  $\frac{1}{4}$  teaspoon essence of lemon,  $\frac{1}{4}$  teaspoon acid. Pour boiling water on to tomatoes and peel. Then boil jam until you think it is done. Put essence in when jam is done.

—Mrs. C. F. Hausler, Lyndoch

### TOMATO JAM

Peel and cut up 6 lbs. tomatoes and 1 large pineapple, the juice of 5 lemons and 7 lbs. sugar. Boil until it thickens.

—Miss A. L. Schiller, "Hill View," Tanunda

### TOMATO JAM

Take tomatoes not quite ripe, the green ones are best; wipe with a cloth and take off the stems. Put into a preserving kettle, allowing  $\frac{1}{2}$  lb. of white sugar for every lb. of fruit. Add a little water for syrup. Slice 1 lemon for 2 lbs. of fruit, and add. Boil until thoroughly done, and the syrup is thick. Do not put much water at first, as it may be added easily.

—Mrs. Miller, Tanunda

### TOMATO JAM

Six lbs. each green and ripe tomatoes, sugar lb. to lb. Boil sugar to a syrup, allow just a very little water, add sugar gradually, put in the tomatoes (cut up). When nearly done add 1 heaped teaspoon tartaric and 1 bottle vanilla. Boil hard.

—Miss B. Riedel, Nuriootpa

# Chutneys and Pickles



## APRICOT CHUTNEY

Eight lbs. apricots, 2 lbs. brown sugar, 1 lb. seeded raisins, 6 good-sized onions well chopped,  $\frac{1}{4}$  lb. salt, 1 tablespoon mustard, 2 teaspoons pepper, 1 tablespoons cloves (pounded), 1 quart vinegar. Boil  $\frac{1}{4}$  hour and bottle.

—Mrs. F. F. Noske, Tanunda

## BOILED CUCUMBERS

Bring to a boil  $1\frac{1}{2}$  cups vinegar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup sugar, and a few cloves. When boiling, add cucumbers cut lengthwise in lengths of 2 to 3 inches, and boil another  $\frac{1}{4}$  hour, or until cucumbers are transparent. Serve cold with meat.

—Nora G. Kleemann, Tanunda

## CAULIFLOWER PICKLE

One pickling cauliflower, break into small pieces; 2 lbs. onions cut into slices, sprinkle with salt and let stand over night. Put 3 bottles vinegar into pan, bring to a boil and thicken with the following: 4 tablespoons flour, 4 tablespoons mustard, 1 tablespoon turmeric, a good  $\frac{1}{2}$  teaspoon cayenne, 1 cup sugar,  $\frac{1}{2}$  cup golden syrup. Make these into a batter with water and pour into boiling vinegar. Boil for 5 minutes, add cauliflower and onions, and boil  $\frac{1}{4}$  hour.

—R. Warnecke

## CHOW-CHOW

Two lbs. beans, 4 lbs. onions, 2 lbs. cucumbers. Soak vegetables previous night in salt and water. Boil 2 bottles vinegar and add paste made of 1 teaspoon turmeric,  $\frac{1}{2}$  teaspoon cayenne, 1 teaspoon curry powder, 4 tablespoons mustard, 2 tablespoons sugar, 1 tablespoon flour. Add to boiling vinegar. Strain vegetables and add. Boil for  $\frac{1}{2}$  hour slowly. Put in jars or bottles and tie down.

—Miss E. Basedow, Kent Town

## CUCUMBERS PICKLED WITH VINE LEAVES

One cup salt, scalded with boiling water and cooled; 2 cups vinegar and a little dill, enough water to fill the tin. Use a benzine tin. Cover bottom of tin with vine leaves, then a layer of cucumbers and dill, another layer of leaves, and so on to the top. Last layer, vine leaves. Use young cucumbers. Cover with plate and weight for two weeks. Leave another week before using. Add more water if some should evaporate.

—Mrs. C. Kraft, Vine Vale

## CUCUMBER RELISH

One lb. apples, 1 lb. onions, 2 ozs. salt,  $1\frac{1}{2}$  lbs. cucumbers,  $1\frac{1}{2}$  lbs. sugar, 1 teaspoon pepper, 1 pint vinegar. Peel, core, and slice apples, add vinegar, and boil till soft; mince onions and cucumbers (discarding seeds of the latter), add salt, sugar, and pepper, then mix well into apples and vinegar. No further cooking required. Keep a fortnight before using.

—Mrs. E. Schrapel

## DAMSON PICKLES

To every quart of fruit allow 6 ozs. sugar and 1 pint good vinegar. The fruit should not be too ripe, and must have the stalks on. Prick them all over with a darning needle first, then boil the sugar and vinegar together, and pour it boiling over the fruit. Next day pour the syrup from the fruit, boil again for 10 minutes, adding  $\frac{1}{2}$  oz. cloves and  $\frac{1}{2}$  oz. cinnamon. Then pour it over the damsons as before. The third day simmer all together gently, being careful not to break the fruit. Then put into a jar, and when cold cover carefully—the more air-tight the better. These pickles will keep for several years, and are very good for poor appetite or tender or sore throats.

—Mrs. Ernst Liersch, Bethany

## FIG AND TOMATO CHUTNEY

Three lbs. tomatoes, 4 lbs. figs, 3 lbs. onions, 3 lbs. brown sugar, 1 lb. sultanas, 1 oz. garlic,  $\frac{1}{2}$  oz. chillies, 2 tablespoons salt, 1 tablespoon ground ginger. Cover with vinegar and stand over night. Next morning boil quickly for 2 hours.

—Mrs. F. F. Rothe, Tanunda

## GREEN TOMATO PICKLES

Cut up 6 lbs. tomatoes and 4 large onions; pour over them a brine composed of 1 cup salt and 2 quarts water, and let stand over night. Next morning bring to the boil and let simmer about 5 minutes. Drain the brine off and add 2 bottles of vinegar and bring to the boil again. While waiting for the mixture to come to the boil, mix to a thin paste with cold vinegar, 1 tablespoon turmeric, 2 tablespoons each of curry powder and mustard, 1 teaspoon cayenne pepper, 1 cup sugar,  $\frac{1}{2}$  cup flour. Add mixture to boiling tomatoes, stirring at the same time, and boil for about 5 minutes. When cool enough, bottle.

—Miss Dora Zilm

### GRAPE OR PLUM PICKLE

To every quart of vinegar add 1 oz. each of ground cinnamon, cloves and allspice, whole pepper, and  $\frac{1}{2}$  lb. sugar; boil together. While boiling, pour it over the fruit and let it stand in a crock for two days, after which boil together for 20 minutes.

—Mrs. W. E. Heuzenroeder

### GREEN TOMATO PICKLES

Six lbs. green tomatoes, slice and sprinkle well with salt, let stand 12 hours. Then drain off all liquor and add 4 to 5 large onions sliced into  $\frac{1}{2}$  gallon vinegar. Put  $\frac{1}{2}$  lb. sugar and  $\frac{1}{2}$  small teaspoon cayenne pepper,  $\frac{1}{2}$  oz. cloves (tied in a piece of cloth), 2 tablespoons mustard, 1 teaspoon ground allspice, 1 dessertspoon turmeric, 1 teaspoon white pepper. Heat until boiling, then add tomatoes, and boil for 20 minutes.

—Miss Hilda Offe

### GREEN TOMATO PICKLES

Take 6 lbs. green tomatoes, 2 large onions, 1 cup treacle (not golden syrup), a few cloves,  $\frac{1}{2}$  oz. whole ginger (bruised),  $\frac{1}{2}$  table-spoon cayenne pepper,  $1\frac{1}{2}$  bottles brown vinegar. Cut the tomatoes and onions in slices and lay on a dish in layers with plenty of salt; let drain all night. Pour off the liquor (not used). Put the sliced tomatoes and onions in a stewpan with the other ingredients and boil 20 minutes. Cork or stick down closely bottles or jars.

—Mrs. H. C. Kraft, Tanunda

### GREEN TOMATO PICKLES

Slice 10 lbs. green tomatoes into a dish, sprinkle well with salt; let remain for 12 hours, then put into a boiler with 2 quarts vinegar, 1 lb. sliced onions,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. cinnamon (whole),  $\frac{1}{2}$  oz. peppercorns, 1 teaspoon cayenne pepper. Simmer slowly until tender. Brown sugar may be added, if desired. Put into jars and cork well. Tie cloves, cinnamon, peppercorns in muslin.

—Mrs. A. A. Kuchel

### GREEN TOMATO PICKLES

Ten lbs. green tomatoes, 4 lbs. onions,  $1\frac{1}{2}$  lbs. sugar, 1 teaspoon cayenne pepper, a few cloves and allspice,  $2\frac{1}{2}$  quarts vinegar. Slice tomatoes and onions, sprinkle with salt, and let stand over night. Strain, cover with vinegar (about 2 quarts), and boil until nearly tender. When nearly finished, mix in 2 dessertspoons turmeric, 2 dessertspoons mustard, 4 dessertspoons plain flour mixed with vinegar. Stir until finished.

—Mrs. W. G. Ahrens, Vine Vale

### GREEN TOMATO PICKLES

Three and a half pints vinegar, 8 lbs. green tomatoes, 2 lbs. onions,  $1\frac{1}{2}$  lbs. sugar, 1 cup treacle, 2 ozs. whole ginger, 2 ozs. whole pepper, 2 ozs. whole allspice, 3 teaspoons mustard. Cut tomatoes and onions into fairly thick slices, sprinkle with salt, let stand over night, then drain off water. Tie all whole spices into a muslin bag and boil with vinegar for 20 minutes, then add other ingredients. Boil another 5 minutes, then add tomatoes. Boil until tender, let cool, then bottle.

—C. Nettelbeck, Tanunda

### GREEN TOMATO PICKLING

Seven lbs. green tomatoes, 6 fair-sized onions, cut into slices. Sprinkle well with salt and leave it stand for 12 hours, then turn into colander to drain. Then take  $\frac{1}{2}$  gallon vinegar, 1 oz. ground ginger, 1 teaspoon cloves, 1 teaspoon pepper, 5 teaspoons turmeric, 1 cup golden syrup. Boil this all together for a few minutes, then put in tomatoes and onions and boil for 20 minutes.

—Mrs. J. Lindner, Bethany

### GREEN TOMATO PICKLES

Fourteen lbs. green tomatoes, 7 lbs. onions, 2 ozs. turmeric,  $\frac{1}{2}$  oz. whole allspice,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. whole ginger,  $\frac{1}{2}$  lb. mustard, 1 lb. sugar or treacle, 1 teaspoon cayenne pepper. Cut and sprinkle the tomatoes and onions with salt the night before. Next morning pour off the liquor and add other spices. Cover the whole with vinegar and boil in a pan until tender.

—Mrs. M. Rechner, Tanunda

### MIXED PICKLES

One pint each of small whole cucumbers, sliced green tomatoes, small-bottomed onions, 1 large cauliflower divided into flowerettes, 4 green peppers cut fine. Make a brine of 4 quarts water, 1 lb. salt, and pour it over the vegetables. Let it stand for 12 hours, then turn into a colander to drain. Mix  $\frac{1}{2}$  cup flour, 6 tablespoons mustard, 1 tablespoon turmeric, with cold vinegar to a smooth paste, then add  $\frac{1}{2}$  cup sugar and sufficient vinegar, 2 quarts in all. Boil mixture until it thickens and is smooth, stirring all the time, then add vegetables and cook until well heated through.

—Miss A. Heidenreich, Bethany

### MIXED MUSTARD PICKLES

Make a brine of 4 quarts water and 1 pint salt, pour it over the vegetables, and let it soak 24 hours. Heat just enough to scald it, and then turn into a colander to drain. Mix  $\frac{1}{2}$  cup flour,  $3\frac{1}{2}$  tablespoons mustard, 1 tablespoon turmeric, 2 cups sugar, 2 teaspoons curry (level),  $\frac{1}{2}$  teaspoon cayenne pepper, and a little ground ginger. Add sufficient vinegar to make 2 quarts in all. Boil this mixture until it thickens, stirring all the time, then add the vegetables and bring them up to boiling point, and they are done.

—Miss A. L. Schiller, "Hill View," Tanunda

### MUSTARD PICKLES

To  $\frac{1}{2}$  gallon vinegar add 2 cups sugar,  $\frac{1}{2}$  oz. peppercorns,  $\frac{1}{2}$  oz. cloves tied up in muslin bag. When boiling, add 1 cup flour, 6 tablespoons mustard, and 1 tablespoon turmeric. Mix with cold water to a smooth paste, and then boil and add vegetables, which have stood salted all night, and boil till tender 3 lbs. onions, 1 lb. beans, 4 cucumbers, 2 lbs. green tomatoes. Salt the vegetables with  $\frac{1}{2}$  lb. salt. More sugar may be added, if preferred sweeter.

—Mrs. Will. Hage, Tanunda

### MUSTARD PICKLES

Six lbs. onions, 1 cauliflower, 6 cucumbers,  $\frac{1}{2}$  gallon vinegar,  $\frac{1}{2}$  lb. mustard, 2 tablespoons cornflour, 1 tablespoon pepper, 2 tablespoons ginger, 2 tablespoons turmeric, 1 tablespoon curry, 2 lbs. syrup,  $\frac{1}{2}$  lb. salt.

—Mrs. L. Wallent

### MUSTARD PICKLES

One quart sliced cucumbers, 1 quart green tomatoes, 1 quart onions, 1 large cauliflower. Make salt water, 4 quarts water,  $1\frac{1}{2}$  cups salt; pour boiling salt water over the mixture of vegetables and let soak for 24 hours, then mix 2 tablespoons flour, 6 tablespoons mustard, 1 tablespoon curry, 2 quarts vinegar, 1 cup brown sugar. Boil until thick, stir well; when done, pour on vegetables.

—Mrs. A. A. Kuchel

### MUSTARD PICKLES

Cut vegetables up over night with a brine of water made from 4 quarts water a 1 pint salt. Next morning take brine, boil it, and put on vegetables again for a few minutes, afterwards drain off again, and make mixture of 6 bottles vinegar, 2 big spoons flour, 18 spoons mustard and 3 turmeric, and 1 cup sugar. Mix up till quite clear. Put on fire, bring to a boil, stirring all the time, so as not to get lumpy. Put in about a dozen chillies and vegetables. Take off the fire and let it cool. If liked, a little curry powder may be added to taste. This mixture will give from 15 to 16 bottles pickles.

—A. Koch, Rowland Flat

### MUSTARD PICKLES

For 1 gallon vinegar,  $\frac{1}{2}$  lb. mustard, 1 small tablespoon turmeric, 1 small cup flour, 2 cups sugar, a little cayenne pepper. Mix to a thin paste with cold vinegar. Bring remains of vinegar nearly to a boil. Before adding the paste, stir well, and then add vegetables.

—Miss Alma Hentschke, Tanunda

### MUSTARD PICKLES

One pint sliced cucumber, 1 pint green tomatoes, 1 pint onions, 1 pint beans, 1 quart vinegar. Make a brine with 3 pints cold water and  $\frac{1}{2}$  pint salt; pour over sliced vegetables, and allow to soak 24 hours; turn into colander to drain. Mix  $\frac{1}{2}$  cup flour, about 3 teaspoons mustard,  $\frac{1}{2}$  tablespoon turmeric, nearly  $\frac{1}{2}$  teaspoon cayenne pepper,  $\frac{1}{2}$  teaspoon cinnamon, with enough vinegar to make a smooth paste. Heat rest of vinegar and add  $\frac{1}{2}$  cup sugar. Pour in the mixture until thick and smooth, add vegetables and cook till thoroughly heated through.

—Miss Meta Kleemann, Tanunda

### MUSTARD PICKLES

Cut a cauliflower into small pieces, sprinkle with salt, and let stand over night. For a large cauliflower take 2 bottles of vinegar and bring to a boil. Mix 2 tablespoons flour, 4 tablespoons mustard, 1 tablespoon sugar, 1 teaspoon curry,  $\frac{1}{2}$  teaspoon cayenne pepper, and 1 dessertspoon turmeric to a paste, and stir into the boiling vinegar. Drain the cauliflower, put into the vinegar, and let boil from 5 to 7 minutes. Use an enamel dish and wooden spoon.

—R. A. Bentley, Tanunda

### MUSTARD PICKLES

Cut 1 large cauliflower and 6 large onions into small pieces, sprinkle with salt, let stand over night. Take 2 bottles vinegar, bring to a boil. Mix 4 tablespoons flour, 2 tablespoons mustard, 1 cup sugar,  $\frac{1}{2}$  cup treacle, 1 tablespoon turmeric to a paste, and stir into boiling vinegar. Drain vegetables, put into boiling mixture, boil  $\frac{1}{2}$  hour. When cool, bottle. —Mrs. G. Stelzer, Tanunda

### MUSHROOM KETCHUP

Quarter lb. of salt to a peck of mushrooms to each quart of liquor, 3 blades mace,  $\frac{1}{2}$  oz. black peppercorns,  $\frac{1}{2}$  oz. sliced ginger,  $\frac{1}{2}$  oz. allspice, a few cloves. Mode: Break into a pan as many mushrooms as it will hold. Sprinkle salt among them and cover them with a layer of it—about  $\frac{1}{2}$  lb. salt to a peck of mushrooms is sufficient. Cover them for two days, stirring occasionally during the time, and then strain them through a hair sieve. To each quart of liquor allow 3 blades mace,  $\frac{1}{2}$  oz. black peppercorns,  $\frac{1}{2}$  oz. sliced ginger,  $\frac{1}{2}$  oz. allspice, a few cloves, and more salt if required. Boil the juice  $\frac{1}{2}$  hour without a cover, then add spices, and boil for 20 minutes longer. Strain, and bottle when cold.

—Miss Rita Altmann, Tanunda

### PICKLED ONIONS (Mild)

Twelve lbs. small pickling onions,  $\frac{1}{2}$  gallon vinegar,  $\frac{1}{2}$  lb. sugar (white),  $\frac{1}{2}$  lb. salt, 1 oz. each whole ginger, cloves, allspice, peppercorns. Put onions into dish, pour boiling water on them and peel. Get a big jar, put in a layer of onions, then sprinkle a little of each of the spices, and keep doing that until all onions and spices are used. Put into basin, sugar, salt, and mix well with a little boiling water. When well dissolved mix into vinegar. Pour over onions. Seal jar and leave for quite three weeks.

—Mrs. F. Homburg

### PICKLED ONIONS

Cover 6 lbs. onions with 2 handfuls of salt. Let them stand for three days, then pour off the salt and water; then skin the onions. Then take  $\frac{1}{2}$  gallon light vinegar, 1 cup sugar, 1 oz. bruised ginger, 1 oz. whole allspice, 1 whole nutmeg, 1 doz. cloves, 1 oz. mace. Bring this to boil for  $\frac{1}{2}$  hour. Take out all whole spice, pour on the onions hot; let them stand 24 hours; then tie them down. Ready for use in three weeks.

—Mrs. C. F. Hausler, Lyndoch

### PICKLED ONIONS

Use small round onions. Peel off the outer skin. Make strong salt and water solution. Soak onions three days, changing water two or three times. Drain onions and wipe them, then pour boiling milk on to cover onions. Let stand till milk is quite cold. Remove onions and wipe dry. Place in bottles. Simmer some white vinegar with some white peppercorns, 1 or 2 blades of mace. Fill up bottles with this. Cork well, dip cork in paraffin wax or sealing wax.

—Mrs. Moritz Riedel

### PRESERVED OLIVES

Place freshly picked green olives into a solution composed of 100 parts (by weight) of water, 6 parts carb. soda, and 1 part caustic soda. Keep olives in solution from three to four days until the fleshy pulp softens slightly. Then remove olives from soda solution and place in clean water. Change the water frequently for several hours until it becomes perfectly clear. The olives are then ready to be preserved in brine, which is made as follows: Make saturated solution of salt in water decant, and add to it twice its volume of pure water. Place olives in jars or barrels and fill up with brine, keeping the berries well covered with the solution.

—Dr. H. Basedow

### PICKLED EGG PLUMS

One quart vinegar, 1 oz. whole ginger, 1 oz. mustard seed,  $\frac{1}{4}$  lb. moist sugar, a few cloves,  $\frac{1}{4}$  teaspoon cayenne pepper. Boil  $\frac{1}{2}$  hour, then put in the plums, and simmer 20 minutes.

—Miss Isabella Kleemann, Tanunda

### PICKLES

One large cauliflower, 2 sticks celery, 3 lbs. onions, 2 table-spoons salt, 2 bottles vinegar, 2 large chillies or 3 small ones, 2 cups sugar, 1 dessertspoon mustard,  $\frac{1}{2}$  tablespoon turmeric. Cut onions and celery and boil for 10 minutes in vinegar, then put in cauliflower and sugar and boil another 10 minutes. Mix 3 table-spoons flour with mustard and turmeric in a paste with vinegar, and add to the other ingredients and boil for another  $\frac{1}{2}$  hour.

—A. Heidenreich

### QUINCE PICKLES

Take 3 quinces, peel and core them and cut them into slices. Put on the fire with enough water to simmer in, with 1 cup of vinegar; enough sugar to make them taste sweet, and a few sticks of cinnamon and cloves. Simmer very slowly until a dark red.

—Miss A. L. Schiller, "Hill View," Tanunda

### QUINCE PICKLES

To  $\frac{1}{2}$  gallon vinegar add 9 lbs. sugar, put into stewpan with 1 oz. whole pepper, 1 oz. whole allspice in muslin bag, bring almost to boiling point, then add quinces, which must be peeled and cored, and then cut into thin quarters, using own judgment as regards quantity. Too many quinces used gives less syrup. Boil until the fruit is almost transparent and a deep colour. When cooked it will all be in one thick jelly. The quinces used must be jelly quinces and very ripe. —Mrs. M. Zelling, Goodwood

### RED CABBAGE PICKLE

Remove outside leaves of cabbages (red). Wipe the hearts (which should be very firm), clean and dry. Slice them in long shreds, sprinkle with salt, and leave till next day. Drain, put in glass jars three-quarter full, and pour over hot white wine vinegar, in which  $\frac{1}{4}$  oz. of whole pepper and  $\frac{1}{2}$  cup of sugar to each quart of vinegar has been boiled about 10 minutes. Cover while still steaming. Serve with cold meat.

—Mrs. U. R. Heinze, Tanunda

### RED CABBAGE PICKLE

Cut the cabbage into slices on a chopping board, set in a dish in layers, with a sprinkling of salt over each layer. Let stand over night, then put into a stone jar. To every 4 quarts of vinegar add 1 of sugar and 2 ozs. of mixed spice. Heat this almost to boiling point, and when cold pour over cabbage, which must be covered with vinegar. Ready for use in seven days.

—Mrs. F. Goers

### RED CABBAGE PICKLE

Cut up 2 large cabbages, sprinkle with salt, cover with boiling water. When cold squeeze with hands until dry and place in jar. One gallon white vinegar, 3 cups sugar,  $\frac{1}{2}$  cup salt, 2 teaspoons curry powder, 2 teaspoons pepper, 3 teaspoons



ground ginger, 2 teaspoons allspice, 1 teaspoon cloves, 3 tablespoons mustard, 2 tablespoons plain flour. Mix mustard, curry, and flour to a smooth paste with cold vinegar, then add to the boiling vinegar cloves, etc., and pour boiling hot on cabbage. Bottle and cork whilst warm.

—Mrs. Wilfred Wuttke

### SWEET PICKLES

Take  $\frac{1}{2}$  gallon vinegar, 3 cups sugar, bring to a boil. Thicken with  $\frac{1}{2}$  cup flour, 3 tablespoons mustard, and 4 tablespoons turmeric. Care must be taken when pouring into the hot vinegar that it does not get lumpy. Cut up vegetables, let stand over night in salt water; next morning pour off water and drain well. Pour hot vinegar over vegetables. I generally take cucumbers and onions with beans, but the beans must first be cooked soft in salt water.

—Mrs. Edwin Kleemann, Tanunda

### SWEET CHILLI CHUTNEY

Eight ripe sweet chillies, 2 onions (both chopped fine), add  $\frac{1}{2}$  teaspoon pepper, 1 tablespoon salt, 1 tablespoon sugar, 1 dessert-spoon cinnamon, 2 cups vinegar. Boil gently for 2 hours.

—Mrs. A. A. Kuchel

### TOMATO CHOW CHOW

Six lbs. green tomatoes,  $2\frac{1}{2}$  lbs. onions (tie in a muslin bag), 1 oz. cinnamon, 2 ozs. cloves, 2 ozs. chillies, or  $\frac{1}{2}$  oz. cayenne pepper,  $\frac{1}{2}$  lb. salt,  $\frac{1}{2}$  lb. sugar, 4 pints vinegar. Mode: Chop onions and tomatoes finely, and boil all together for 2 hours.

—Mrs. F. E. Dodson, Tanunda

### TOMATO CHUTNEY

Three lbs. tomatoes, 2 lbs. apples, peeled and cored, 2 onions,  $\frac{1}{2}$  lb. brown sugar (or white), 1 clove of garlic, 3 ozs. stoned raisins,  $1\frac{1}{2}$  ozs. salt,  $\frac{1}{2}$  oz. ground ginger (or 2 teaspoons),  $\frac{1}{2}$  oz. white pepper (1 teaspoon),  $\frac{1}{2}$  teaspoon cayenne pepper,  $\frac{1}{2}$  pint vinegar. Put through the mincer tomatoes, garlic, onions, raisins, and apples. Then put all the ingredients into a stewpan, and boil  $2\frac{1}{2}$  to 3 hours, or until a thick pulp, and bottle.

—Miss A. Ahrens, Vine Vale

### TOMATO CHUTNEY (Very Good)

Twenty lbs. tomatoes, 1 lb. sultanas, 2 ozs. garlic, 3 lbs. onions,  $\frac{1}{2}$  lb. salt, 2 ozs. whole cloves, 3 lbs. apples, 4 lbs. sugar, 2 ozs. whole allspice,  $\frac{1}{2}$  oz. cayenne pepper (a small teaspoon), 2 quarts vinegar. Bottle when cool and make air-tight. Skin tomatoes by placing them in boiling water. Sultanas, garlic, onions, apples to be minced (not necessary to mince tomatoes), whole cloves and allspice to be put in a muslin bag. Boil to required thickness (about  $2\frac{1}{2}$  hours).

—Mrs. Moritz Riedel

### TOMATO CHUTNEY

Six lbs. tomatoes, 3 lbs. apples, 1 lb. onions, 2 lbs. sugar,  $\frac{1}{2}$  oz. cayenne pepper, 4 ozs. preserved ginger, 1 cup vinegar, 1 oz. garlic, 1 teaspoon salt, a few chillies. Cut into small pieces. Boil all together, and after it begins to boil add a little more vinegar and salt.

—Mrs. J. P. Heggie, Angaston

### **TOMATO CHUTNEY**

Twelve lbs. tomatoes, 1½ pints vinegar, 2 lbs. sugar, ½ oz. cayenne pepper, 1½ ozs. cloves, 4 ozs. whole ginger, 3 lbs. apples, ¼ lb. garlic, ¼ lb. salt, ¼ lb. shallots. Mix all and boil until you can mash through a colander, then add vinegar and 1 lb. sultanas. Boil for about an hour.

—W. Mitchell, Kadina

### **TOMATO CHUTNEY**

Take 4 lbs. tomatoes, 1 lb. pared and cored apples, 1 lb. stoned raisins, ½ lb. onions, ¼ lb. salt, ¼ pint green chillies, 2 lbs. brown sugar, 1 tablespoon mustard, 1 tablespoon ground ginger, 6 cloves garlic, and pepper to taste. Put the apples, tomatoes, raisins, garlic, and onions through sausage machine, mix well with other ingredients, and boil until the thickness of jam.

—Miss M. E. Broek, Tanunda

### **TOMATO RELISH**

Six lbs. ripe tomatoes, 2 lbs. onions, 1 lb. sugar, 2 teaspoons whole cloves, 1 teaspoon pepper, 1 bottle vinegar, salt to taste. Boil 1½ hours. Before peeling tomatoes, pour boiling water over them, let them remain in there for a few minutes, and then place them in cold water for a little while. This method simplifies peeling.

—Mrs. B. Mickan, Cambrai

### **TOMATO RELISH**

Twelve lbs. tomatoes (not too ripe), 5 large onions, 4 ozs. whole ginger (in a muslin bag), 1 oz. cloves, 1 bottle vinegar, 1½ lbs. white sugar, 1 teaspoon curry powder (if wished), 1 eggspoon cayenne pepper. Method: Skin tomatoes by putting them into boiling water, six at a time, and then put into a dish in slices with onions, sprinkle with plenty of salt, and drain off well in the morning. Before putting vinegar on, simmer slowly for 2 hours.

—Mrs. C. R. Wuttke, Tanunda

### **TOMATO RELISH**

Six lbs. tomatoes (not too ripe), 3 or 4 large onions, 1 lb. golden syrup, ¼ oz. whole cloves, 1 teaspoon whole white pepper, 1 bottle white vinegar, 2 ozs. whole ginger (bruised). Cut tomatoes and onions into slices, place in a pan, and sprinkle fully with salt. Let stand all night, next morning drain off liquid and put ingredients in muslin bag before adding. Boil for 1 hour or over.

—Mrs. J. Lindner, Bethany

### **TOMATO RELISH**

Three lbs. ripe tomatoes, 1½ lbs. onions, 1 lb. sugar, 1 tablespoon curry, 1½ tablespoons mustard, 1 tablespoon salt, ¼ teaspoon cayenne pepper. Scald and skin tomatoes, cut in pieces. Slice the onions and sprinkle with salt (about 2 tablespoons), and let them stand over night. Drain off juice, then add enough vinegar to cover, and boil 5 minutes. Mix curry and mustard with cold vinegar, add all ingredients, and boil all together for 1 hour. Bottle when cool.

—Miss Charlotte Gersch, Nuriootpa

### **TOMATO RELISH**

Six lbs. tomatoes, 6 large onions. Cut up finely, then make a brine of salt and water, pour over tomatoes and onions. Let it stand over night. Drain the water off, put in preserving pan, cover with vinegar. One lb. treacle or golden syrup, 1 teaspoon white pepper, ¼ oz. whole cloves tied in muslin bag. Boil 20 minutes.

—Mrs. Gus. Schrapel

## YORKSHIRE RELISH

Slice 12 large tomatoes and 4 large onions, sprinkle with salt. Let stand all night. Next day pour off the liquor and put all in a pan with a quart of vinegar. Boil for 10 minutes longer, then add 1 lb. sugar, 1 tablespoon each of mustard, curry powder, turmeric, and a little cayenne pepper. Boil for  $\frac{1}{2}$  hour.

—Mrs. B. Schiller, Tanunda



# Tomato and Other Sauces

## A DELICIOUS PUDDING SAUCE

One cup cream, 1 cup sugar, 3 pints milk, 1 egg (well beaten), 1 dessertspoon butter, 1 teaspoon cornflour. Boil all together to a syrup, then take from the fire and add a small glass of wine and nutmeg.

—Mrs. H. Steicke

## APPLE SAUCE

(For Roast Pork, Duck, Sweet Puddings, etc.)

Peel, core, and slice 1 lb. apples, put them into a saucepan with  $1\frac{1}{2}$  ozs. sugar, 1 oz. butter, and a very little water, if necessary, and cook them until tender. Rub through a wire sieve, re-heat and add more sugar, if necessary, before serving.

—Mrs. A. G. Kassebaum

## ASPARAGUS SAUCE

One cup water, 1 egg (well beaten), 1 teaspoon cornflour, 1 dessertspoon sugar,  $\frac{1}{2}$  cup milk, 1 tablespoon vinegar. Mix cornflour to a smooth paste with the milk, add sugar and vinegar, beating well all the time. Then add egg and water. Let all come to the boil. Stir well all the time, then add a little butter and pour over the asparagus.

—Mrs. M. E. Heuzenroeder, Tanunda

## BREAD SAUCE (For Roast Chicken, etc.)

Put  $\frac{1}{2}$  pint milk and 1 very small onion with a clove stuck in it into a small saucepan and bring to the boil. Add 2 ozs. bread crumbs, and simmer gently for about 10 minutes, then remove the onion, add salt and pepper to taste, stir in  $\frac{1}{2}$  oz. butter, and serve. Flavouring is a matter of taste; when cloves are not liked, mace or nutmeg may be substituted.

—Mrs. A. G. Kassebaum

## CAPER SAUCE (For Boiled Mutton)

Two ozs. butter, 1 oz. flour,  $\frac{1}{2}$  pint liquor in which mutton was boiled,  $\frac{1}{2}$  pint milk or cream, pepper and salt, 2 tablespoons capers. Place butter in small stewpan, add flour, then gradually pour in the liquor, stirring all the time, then add the milk or cream, a little salt and pepper. Allow this to boil for a few minutes and just before serving (not to impair the colour of the capers by standing) stir in 2 tablespoons of capers.

—Mrs. Alb. Hoffmann, Tanunda

### **CURRY SAUCE (For Meat, Poultry, or Fish)**

Melt  $1\frac{1}{2}$  ozs. butter in a saucepan, slice and fry 1 small onion until lightly browned, then add 1 dessertspoon flour and 1 table-spoon curry powder. Stir and cook gently for a few minutes, then add  $\frac{1}{2}$  pint good stock, and bring to the boil. Put in a sliced tomato and seasoning to taste; simmer gently for about 20 minutes, then strain and serve. —Mrs. A. G. Kassebaum

### **GRAPE SAUCE**

Boil 6 lbs. blue grapes,  $\frac{1}{4}$  lb. onions, 12 cloves in 2 bottles vinegar for 1 hour, then strain through colander; at same time boil 3 lbs. apples with little water; when soft, mash, and then put grape juice with apples, add 2 dessertspoons salt, 1 teaspoon pepper, 4 cups sugar; boil again from 20 minutes to  $\frac{1}{2}$  hour. Lastly add 9 teaspoons Worcester sauce. —Mrs. George Tummel

### **GRAPE SAUCE**

Six lbs. grapes (Mataro), 3 pints vinegar,  $2\frac{1}{2}$  lbs. sugar, 2 ozs. salt,  $1\frac{1}{2}$  ozs. cloves, 1 oz. whole ginger, 1 teaspoon cayenne pepper, 4 lbs. apples, cut into thin slices. Boil together 3 hours, strain, and bottle. —Mrs. P. Sporn

### **HORSERADISH SAUCE**

One pint milk, a little salt, 2 teaspoons sugar, 1 tablespoon finely grated horseradish, 1 tablespoon plain flour, a lump of butter the size of a walnut. Put the flour into a cup and add a little of the milk to make a smooth paste. Bring the rest of the milk to the boil, add butter, sugar, salt, and thicken with the flour, stirring well. Take off the fire, and add the horseradish. Serve hot with any meat. Do not boil after the horseradish is added, or it will lose its flavour. —Miss E. Eichele, Tanunda

### **HORSERADISH SAUCE**

Three or 4 tablespoons grated horseradish, yolk of 1 egg, 3 tablespoons Lucca oil, 2 tablespoons vinegar, 2 teaspoons mixed mustard, 1 tablespoon cream, pinch of cayenne and salt. Put yolk of egg into a basin, and stir the oil very gradually into it, beating well with a wooden spoon; when thick, add vinegar, mustard, cream, and horseradish. —Mrs. Moritz Riedel

### **HORSERADISH SAUCE**

Wash well and scrape 1 lb. horseradish, put through mincer, then add 1 tin condensed milk, 1 cup vinegar. Mix well, then it is ready for use. —Mrs. M. O. Riedel

### **HORSERADISH SAUCE**

Three to 4 tablespoons horseradish, yolk of 1 egg, 3 table-spoons Lucca oil, 2 tablespoons vinegar, 2 teaspoons mixed mustard, 1 tablespoon cream, pinch of cayenne and salt. Put yolk of egg into basin and stir the oil very gradually into it, beating well with wooden spoon; when thick, add vinegar, mustard, cream, and horseradish. —Mrs. F. F. Rothe, Tanunda

### LEMON SAUCE

Put 1 tablespoon cornflour, 1 tablespoon butter,  $\frac{1}{2}$  cup sugar, 1 egg into a basin and beat well, then add 1 pint boiling water; stir over a fire until thick; take off and add juice and rind of a lemon. Serve with baked puddings.

—Mrs. J. Obst

### PARSLEY OR CAPER SAUCE (For Boiled Mutton)

One oz. butter, 1 oz. flour,  $\frac{1}{2}$  pint liquor in which the meat was boiled,  $\frac{1}{2}$  gill milk,  $\frac{1}{2}$  teaspoon salt, 1 dessertspoon of finely chopped parsley or capers. Melt butter carefully without browning it. Add flour, stir out the lumps with a wooden spoon, and when quite smooth add the liquid and stir till it boils and thickens; then remove from the fire, and add salt to taste. Add parsley or capers last.

—Mrs. Moritz Riedel

### PLUM SAUCE

Six lbs. plums, 3 pints vinegar, 1 teaspoon cayenne pepper, 6 teaspoons salt, 1 teaspoon white pepper, and a handful whole ginger, also cloves. Boil all ingredients for 2 hours, then strain, and bottle when cool.

—Miss E. Riedel, Tanunda

### PLUM SAUCE

Six lbs. plums, 3 lbs. sugar, 3 pints vinegar, 1 tablespoon cayenne pepper, 1 teaspoon salt,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. allspice, 1 handful whole ginger (bruised). Boil together until the plum stones separate, then strain through colander, and bottle.

—Miss E. B. Brock, Tanunda

### PLUM SAUCE

Six lbs. dark plums, 3 lbs. sugar, 3 pints vinegar, 1 handful whole ginger (bruised),  $\frac{1}{2}$  handful cloves (crushed), 6 teaspoons salt, 1 tablespoon pepper, pinch of cayenne pepper, garlic and onions to taste. Boil 1 hour, strain through colander, bottle when cool, cork well. No need to put in cayenne and garlic if preferred.

—Mrs. Fulton Salter, Angaston

### PLUM SAUCE

Six lbs. dark plums, 2 lbs. sugar, 3 pints vinegar, 6 teaspoons salt, 2 ozs. bruised ginger, 1 oz. cloves, 2 ozs. pepper,  $\frac{1}{2}$  oz. mace. Boil 1 hour and strain.

—Mrs. W. E. Heuzenroeder

### TOMATO PULP

Four lbs. peeled tomatoes, 1 teaspoon salt, 1 dessertspoon sugar, 1 dessertspoon butter. Boil these ingredients together for 10 minutes. Have ready some tins or bottles, made hot; fill to overflowing with the cooked pulp, and seal air-tight.

—Mrs. Peter Mayr

### TOMATO PULP

Four lbs. peeled, ripe tomatoes, 1 teaspoon salt, 1 dessertspoon sugar, 1 dessertspoon butter. Boil these ingredients together for 10 minutes. Have ready some hot tins or bottles, made hot by placing them in the oven. Fill tins to overflowing with the cooked pulp, press lids down tightly, and when cool run hot wax round the edge to keep air-tight. Keep in a cool place.

—Mrs. Paul Rosenzweig, Tanunda

### **TOMATO SAUCE**

Twelve lbs. tomatoes, 6 ozs. salt, 1 oz. cloves, 1 oz. whole spice, 1 oz. peppercorns,  $\frac{1}{2}$  oz. ginger,  $\frac{1}{4}$  oz. mace, 1 lb. onions, 2 lbs. sugar, 3 lbs. apples, 2 pints vinegar. Boil all ingredients for 2 hours, then strain and boil up with 2 pints vinegar till thickness of cream.

—Mrs. J. A. Traeger, Tanunda

### **TOMATO SAUCE**

Twelve lbs. tomatoes, 1 quart vinegar,  $\frac{1}{2}$  lb. salt,  $\frac{1}{2}$  lb. garlic,  $\frac{1}{2}$  oz. cayenne pepper,  $\frac{1}{2}$  oz. white pepper,  $\frac{1}{4}$  oz. ginger,  $\frac{1}{4}$  oz. cloves, a few chillies,  $\frac{1}{2}$  lb. shallots,  $\frac{1}{4}$  oz. mace,  $\frac{1}{4}$  oz. allspice. Boil 3 hours; strain.

—Mrs. W. E. Heuzenroeder

### **TOMATO SAUCE**

Twenty lbs. tomatoes,  $\frac{3}{4}$  lb. salt,  $\frac{3}{4}$  lb. sugar, 1 oz. whole black pepper,  $\frac{1}{2}$  oz. chillies,  $\frac{1}{2}$  oz. whole ginger,  $\frac{1}{2}$  oz. whole mace,  $\frac{1}{2}$  oz. acid,  $\frac{1}{2}$  oz. whole cloves, 1 lb. onions,  $\frac{1}{2}$  lb. garlic, 1 lb. apples, 2 bottles vinegar. Method: Cook 3 to 4 hours, then strain.

—Mrs. H. G. Bartsch

### **TOMATO SAUCE**

Sixteen lbs. tomatoes,  $\frac{1}{2}$  lb. onions,  $\frac{1}{4}$  lb. garlic, 6 ozs. salt, 2 lbs. sugar, 1 oz. whole ginger, 1 oz. mace, 1 oz. cloves,  $\frac{1}{2}$  tablespoon turmeric,  $\frac{1}{2}$  teaspoon (level) cayenne pepper, and a little white pepper, 4 bottles vinegar.

—Miss A. L. Schiller, "Hill View," Tanunda

### **TOMATO SAUCE**

Boil 32 lbs. tomatoes with 2 lbs. onions,  $\frac{1}{2}$  lb. garlic; put through sieve, then bring to boil again. Add ("all ground")  $\frac{1}{2}$  teaspoon cayenne pepper,  $\frac{1}{2}$  oz. mace,  $\frac{1}{2}$  oz. allspice,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. ginger,  $\frac{1}{2}$  oz. acid,  $1\frac{1}{2}$  ozs. pepper,  $\frac{1}{2}$  oz. mustard, 2 lbs. sugar,  $\frac{3}{4}$  lb. salt, and  $\frac{1}{2}$  gallon vinegar.

—Miss G. L. Steinberner, Tanunda

### **TOMATO SAUCE**

Take 12 lbs. tomatoes, 1 lb. apples, 1 lb. onions,  $\frac{1}{2}$  lb. garlic. Boil these together to a pulp, then strain through a colander, then add  $\frac{1}{2}$  lb. salt,  $\frac{1}{2}$  lb. sugar, 1 teaspoon pepper, 1 pkt. mixed spice, and 1 quart vinegar. A little vinegar may be used to bring the tomatoes to boil at the start.

—Miss L. Rieschieck, Tanunda

### **TOMATO SAUCE (Mild)**

Twelve lbs. tomatoes, 2 lbs. onions, 2 lbs. apples, 1 oz. cloves, 1 oz. ground ginger, 6 ozs. salt. Boil slowly for 3 hours; strain through a colander; when cold add 2 pints vinegar,  $1\frac{1}{2}$  lbs. sugar. Then boil slowly to a proper consistency.

—Mrs. Will. Zander, Tanunda

### **TOMATO SAUCE**

Twenty-four lbs. tomatoes,  $\frac{1}{2}$  lb. garlic, 1 lb. onions,  $\frac{1}{2}$  oz. peppercorns,  $\frac{1}{2}$  oz. mace,  $\frac{1}{2}$  oz. cloves, 1 lb. apples. Boil for 1 hour, strain, put on to boil again; add 1 oz. ground pepper,  $\frac{1}{2}$  oz. ground ginger,  $\frac{1}{2}$  oz. ground allspice, 1 lb. salt, 2 bottles vinegar. Boil for 2 hours.

—Mrs. C. R. Helling, Tanunda

### **TOMATO SAUCE**

To every 6 lbs. tomatoes allow 1 lb. onions,  $\frac{1}{2}$  oz. garlic,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. ground ginger, 3 ozs. salt, cayenne pepper to taste. Boil all together slowly for 2 hours, then strain through cheese-cloth. Add 1 pint best vinegar and  $\frac{1}{2}$  lb. sugar, then again boil slowly until the proper consistency.

—Mrs. J. P. Heggie, Angaston

### **TOMATO SAUCE**

Thirty lbs. tomatoes,  $\frac{1}{2}$  lb. salt, 1 lb. onions, 1 lb. garlic,  $\frac{1}{2}$  teaspoon cayenne pepper,  $\frac{1}{2}$  oz. pepper,  $\frac{1}{2}$  oz. whole ginger,  $\frac{1}{2}$  oz. mace,  $\frac{1}{2}$  oz. cloves,  $\frac{1}{2}$  oz. whole allspice, 2 ozs. mustard, 1 lb. sugar,  $\frac{1}{2}$  gallon vinegar. Cook  $3\frac{1}{2}$  hours.

—Mrs. Hensel, Bethany

### **TOMATO SAUCE**

Twelve lbs. tomatoes,  $\frac{1}{2}$  lb. onions,  $\frac{1}{2}$  lb. garlic,  $\frac{1}{2}$  lb. salt,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  oz. mace,  $\frac{1}{2}$  oz. ginger,  $\frac{1}{2}$  oz. pepper,  $\frac{1}{2}$  oz. mustard, a little cayenne pepper,  $\frac{1}{2}$  gallon vinegar.

—Mrs. C. Wilksch, Tanunda

### **WORCESTER SAUCE**

Ingredients: One quart good brown vinegar, 2 cups treacle, 1 oz. cayenne pepper,  $\frac{1}{2}$  oz. cloves (whole), 1 oz. mace, 1 oz. ginger (whole and bruised), 1 oz. garlic, 1 nutmeg (bruised), 1 oz. salt, 2 onions (medium size). Method: Boil gently for 1 hour, and strain through very fine sieve; when cool strain again, bottle, and cork. Ready for use in a week.

—Mrs. L. Schlunke, Tanunda

### **WORCESTER SAUCE**

One quart brown vinegar,  $\frac{1}{2}$  cup treacle, 1 oz. cayenne pepper, 1 oz. mace, 1 oz. ginger (whole and bruised), 1 oz. sage, and 2 large onions. Boil an hour. When cold, strain, bottle, and cork. Can be used in five or six days. Shake the bottle before using.

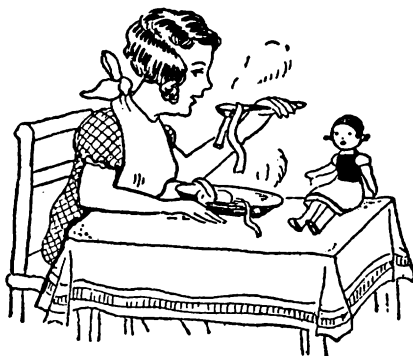
—Mrs. C. S. Crane, Paradise

### **WORCESTER SAUCE**

Take 1 quart vinegar,  $\frac{1}{2}$  lb. brown sugar, 2 ozs. salt,  $\frac{1}{2}$  lb. raisins, 2 small apples,  $\frac{1}{2}$  lb. onions, 1 teaspoon each of ground ginger, black pepper,  $\frac{1}{2}$  teaspoon cayenne pepper,  $\frac{1}{2}$  oz. cloves (bruised and tied in muslin). Stone raisins, put through mincer; also onions and apples. Boil all ingredients slowly for 2 hours, strain through muslin; if preferred, thicken with cornflour. What is left in bag makes a very good chutney if not drained too dry.

—Miss E. Seidel, Tanunda

# Salads and Dressings



## BEAN AND TOMATO SALAD

A dish of neatly sliced, cooked, green, cold French beans and slices of tomato mixed together with the following dressing poured over them: Mash the yolk of a hard-boiled egg and mix with a teaspoon of sugar,  $\frac{1}{2}$  teaspoon each of salt and mustard, and a dash of white pepper. Beat into this slowly  $\frac{1}{2}$  cup cream and 1 tablespoon lemon juice. If preferred, tomato may be omitted.

—Mrs. Alb. Keil

## BEETROOT MOULD

Two bunches beetroot, 1 small lettuce, 2 dessertspoons gelatine, 2 cups hot water, pepper, sugar, salt, and vinegar to taste. Cook beetroot till tender, peel and cut in slices, line a fluted mould with the slices, then fill centre with small dice-shaped pieces of beetroot. Dissolve gelatine in hot water, add pepper, salt, and sugar. Pour over beetroot and allow to set. Garnish with shredded lettuce and sliced tomatoes. Serve with mayonnaise dressing or vinegar.

—Mrs. W. Obst, Rowland Flat

## BEETROOT SALAD

Boil a bunch of beetroot until tender. Peel and cut in thin slices, and place in salad bowl. Between each layer put some small white pieces of uncooked celery, and a few drops of vinegar. Sprinkle with pepper and salt, and let stand for a little while. Dressing: Put 1 oz. of butter in a saucepan, when melted add 1 tablespoon of flour. Mix well, then add 1 cup of milk. Stir till it boils. Put aside to cool. Boil an egg hard. Mix a little mustard, pepper, salt, and sugar in a cup, add the yolk of the egg, and blend all with a little drop of vinegar. Add this to the butter mixture; mix well and pour over beetroot. Garnish with the white of egg, celery, and beetroot.

—Miss Rita M. Naismith



### BEETROOT MOULD

Two dessertspoons gelatine, 2 average-sized beetroots, 1 small lettuce,  $1\frac{1}{2}$  cups hot water,  $\frac{1}{2}$  cup vinegar, pepper and salt. Cook beets till tender, line basin with lettuce, cut beetroot in small slices and fill centre, dissolve the gelatine in the hot water, add vinegar, salt, pepper, and sugar; allow to cool a little, then pour over beetroot and let set.

—Mrs. O. Hoffmann

### BEETROOT MOULD

Ingredients: Two average-sized beetroots, 1 small lettuce, 2 dessertspoons gelatine,  $1\frac{1}{2}$  cups hot water,  $\frac{1}{2}$  cup vinegar, pepper, salt, and sugar to taste. Method: Cook the beetroot till tender, peel and cut into slices, line a fluted mould with slices; then fill centre with small dice-shaped pieces of beetroot; dissolve the gelatine in hot water, add the vinegar, salt, and sugar; pour over the beetroot and allow to set. Garnish with shredded lettuce and sliced tomato; serve with mayonnaise dressing.

—Mrs. Peter Mayr

### BOILED RED CABBAGE

Cut the cabbage into very fine strips, mix with a little salt; cut fine 2 ozs. of fat bacon and 1 large apple, fry for a little while, then add 1 cup water, cabbage, a little sugar, and vinegar to taste; let simmer till tender.

—Mrs. Hentsch, Tanunda

### CABBAGE SALAD

Cut some cabbage very fine and boil it (but not too soft), then strain and add some vinegar and a little sugar to it while still hot, also enough pepper and salt to taste. Leave it stand till the next day and just before serving add some sour cream. This is delicious.

—Miss A. L. Schiller, "Hill View," Tanunda

### CABBAGE SALAD

Cut up finely 1 white cabbage of medium size, put in a saucepan and pour boiling water over it till covered, add about 1 tablespoon salt, and let it stand on the side of the stove for about 1 hour, stirring it occasionally with a wooden spoon. Drain the water off. Cut up  $\frac{1}{2}$  lb. bacon into small squares and fry till brown, stirring well. Take out the bacon squares and add 1 finely-cut onion to the fat, also salt (1 teaspoon should be enough), and  $\frac{1}{2}$  teaspoon pepper; fry till onion is soft; add  $\frac{1}{2}$  teacup vinegar and the bacon, and let it boil about 1 minute. Pour over the cabbage, stir well, and let simmer for several hours, stirring occasionally.

—Miss E. Eichele, Tanunda

### POTATO SALAD

Boil 6 medium-sized potatoes and 3 eggs (hard), chop fine 1 medium-sized onion, make a salad dressing of 3 tablespoons olive oil, 2 tablespoons vinegar, 1 even teaspoon salt,  $\frac{1}{2}$  teaspoon pepper. Slice thin the potatoes while warm, slice eggs and make alternative layers of each; pour the dressing between and sprinkle each layer with chopped onion, salt, and pepper. Set aside to cool for at least 1 hour before setting on table. When ready for serving cover with boiled dressing made as follows: 3 eggs, 1 tablespoon each of sugar and salt, 2 tablespoons oil, 1 scant

tablespoon mustard, 1 cup cream or milk,  $\frac{1}{2}$  cup vinegar. Stir salt, mustard, and sugar in a bowl until perfectly smooth; add the eggs and beat well, then the vinegar, and finally the milk. Place the bowl in a vessel with boiling water and stir the dressing until it thickens like soft custard. If a common bowl is used and it is placed in water that is boiling and is kept constantly boiling, from 8 to 10 minutes will suffice.

—Mrs. F. F. Rothe, Tanunda

### POTATO SALAD

Cut bacon in little squares, 1 finely-cut onion, then fry together; add vinegar, pepper, salt, and cream. Cut potatoes in rings, and mix with ingredients, and serve warm.

—Mrs. J. Bogner, Tanunda

### POTATO SALAD

Boil some potatoes and mash them to a cream with milk, butter, pepper, and salt. Chop an onion finely, and mix all well together with about 2 tablespoons vinegar. Put in a glass dish, and sprinkle with chopped parsley. Garnish with hard-boiled egg cut in slices.

—Mrs. J. P. Heggie, Angaston

### AMERICAN SALAD DRESSING (Mild)

Two teaspoons cornflour,  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons sugar, pinch carb. soda. Add  $\frac{1}{2}$  cup milk, 1 tablespoon butter,  $\frac{1}{2}$  cup vinegar, 1 well-beaten egg. Stir hard till it thickens. Must not boil.

—Mrs. A. Nettelbeck

### SALAD DRESSING

Mix together 1 beaten egg, 1 teaspoon made mustard,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 3 teaspoons sugar, 1 small teaspoon flour, 1 cup milk,  $\frac{1}{2}$  cup vinegar (let down to taste with water). Put over fire and stir until it thickens (must not boil), then stand on back of stove for 5 to 7 minutes.

—Mrs. R. D. Field, Nuriootpa

### MAYONNAISE SAUCE

Half teaspoon mustard, 1 tablespoon butter, 2 tablespoons vinegar, 2 tablespoons water, 1 good tablespoon sugar, 1 egg (well beaten), a little pepper and salt. Beat vinegar, water, and egg thoroughly, add to the dry ingredients. In a saucepan stir over the fire until thick; don't boil. Cream can be added if liked, but it is not necessary.

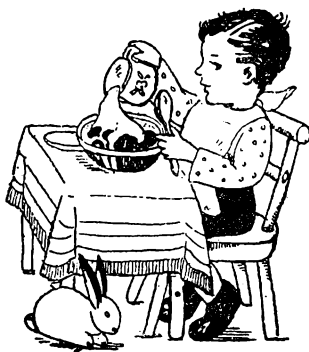
—Mrs. M. E. Heuenroeder, Tanunda

### MAYONNAISE WHICH WILL KEEP

One tablespoon butter, 1 dessertspoon mustard, 2 tablespoons sugar, 5 tablespoons milk, 2 tablespoons vinegar,  $\frac{1}{2}$  teaspoon salt, 1 egg. Put butter, sugar, mustard, and salt into basin and stand in a saucepan of boiling water; when melted, mix well, and add beaten egg and milk, and lastly vinegar, very slowly. Place in stove and leave until thickened, stirring occasionally. Keep in a cool place.

—Mrs. B. Krieg

# Cake Fillings



## APRICOT BUTTER

Cook  $\frac{1}{2}$  lb. dried apricots in a little water till tender and pass through a sieve. Cool and add 1 lb. sugar,  $\frac{1}{2}$  lb. butter, 4 well-beaten eggs, juice and grated rind of 1 lemon. Mix all together, stand in jar in saucepan of hot water, and cook over slow fire, stirring as it cooks, until thick. This recipe makes a large quantity, but will keep for weeks and makes a delicious filling for cakes or tarts. —Miss M. Kleemann, Mill Street, Tanunda

## BANANA FILLING

Mash 3 bananas well, 1 teaspoon lemon juice, 2 teaspoons icing sugar, and 3 tablespoons thick cream. Mix well.

—Mrs. Paul Rosenweig, Tanunda

## BANANA FILLING

Three bananas, 1 dessertspoon raspberry jam, 2 tablespoons whipped cream. Mash bananas with a fork, add jam and cream, mix well together, and spread between cakes, or fill tops of small sponges.

—Miss Linda Zilm, Tanunda

## COCOANUT FILLING

The grated rind and juice of 1 lemon, 1 cup boiling water,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup cocoanut, 1 tablespoon arrowroot. Mix arrowroot with a little cold water, mix well with other ingredients, and boil till it thickens, stirring well. When nearly cold spread between cakes.

—Mrs. Alb. Keil

## CAKE FILLING

To every tablespoon of sweet thick cream add 1 tablespoon of fruit jelly and beat with egg beater until thick. Can be flavoured with lemon juice if liked and a little icing sugar if not sweet enough.

—Mrs. J. Obst

### **CREAM FILLING FOR CAKES**

One and a half dessertspoons gelatine,  $\frac{1}{2}$  cup sugar, yolks of 2 eggs,  $2\frac{1}{2}$  cups milk. Beat yolks of eggs with sugar, place in saucepan with milk and gelatine. Stir all well together and cook till it coats on spoon. This is a splendid filling to cream puffs, sponges, etc.

—Miss Mavis Obst, Rowland Flat

### **COCOANUT FILLING**

Piece of butter the size of a walnut, 1 cup sugar,  $\frac{1}{2}$  cup milk. Boil for  $\frac{1}{2}$  hour. Turn out into a basin, add about  $\frac{1}{2}$  cup of cocoanut, beat well. When cool put in between layers of sponge cake.

—Mrs. W. E. Heuzenroeder

### **CARAMEL ICING**

One cup brown sugar, 2 tablespoons milk, 1 tablespoon butter. Put all into a saucepan and boil for 2 minutes. Stir till thick. Spread over cake and sprinkle with browned almonds.

### **CHOCOLATE FILLING**

One dessertspoon butter, 3 tablespoons icing sugar, 1 tablespoon chocolate. Beat to a cream, flavour with vanilla.

—Mrs. J. E. C. Plush

### **DELICIOUS FILLING FOR ANY CAKE**

Two ozs. minced blanched almonds, mix into tablespoon melted butter, 1 teaspoon cream, white of 1 egg and 2 tablespoons sugar, beaten stiff.

—Mrs. J. E. C. Plush

### **FIG FILLING**

Six figs, 1 wineglass water, 1 tablespoon sherry, savoy biscuits. Chop figs finely, stew in water till almost dry, then add sherry. Spread between savoy biscuits.

### **LEMON CHEESE FILLING**

One lb. sugar,  $\frac{1}{2}$  lb. butter, the grated rind of 2 lemons, and the juice of 3. Put into saucepan and stir until sugar is dissolved. Beat 3 eggs, add them to the contents of the stewpan. Stir and cook slowly until the mixture thickens. Bottle and keep in a cool, dry place.

—Mrs. G. Traeger, School House, Tanunda

### **LEMON CHEESE FILLING**

Half lb. sugar, 3 eggs, juice of  $1\frac{1}{2}$  lemons, rind of 1 grated lemon, butter the size of 1 egg. Put in a saucepan, stir gently till it is like honey, then pour into a jar and place in a cool place.

### **LEMON BUTTER**

Two and a half ozs. butter, 4 eggs, 10 ozs. sugar, 2 lemons. Beat eggs and sugar and strained lemon juice, add butter. Place in a jar or jug and stand in a pot of boiling water over a fire. Stir until as thick as honey. This quantity makes about a pint.

—Mrs. Alb. Keil

### **LEMON FILLING**

Take juice of 1 lemon,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water, 1 egg, 1 teaspoon cornflour, 1 teaspoon butter, and boil until it thickens.

—Mrs. J. E. C. Plush

### LEMON CHEESE

Take  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. melted butter, the yolks of 4 and the whites of 3 eggs, the juice and grated rind of 2 lemons. Beat all well together and stir constantly until it thickens.

—Mrs. J. E. C. Plush

### MOCK CREAM FILLING FOR ROLL

Boil 1 cup milk, thicken with 1 tablespoon cornflour and allow to cool. Beat 2 ozs. butter and 2 ozs. icing sugar to a cream. Add first mixture, a little at a time, till used up, beating well all the time. Flavour with vanilla or almond essence.

—Miss E. Schmitke

### MOCK CREAM FOR CAKE FILLING

Boil 1 cup milk, thicken with 1 tablespoon cornflour and allow to cool. Beat 2 ozs. butter and 2 ozs. icing sugar to a cream. Add first mixture, a little at a time, till used up, beating well all the time. Flavour with vanilla. —Miss Frieda Kraft, Tanunda

### MOCK CREAM

Put in a basin 2 ozs. butter, vanilla to taste, small pinch of cream of tartar, 3 tablespoons castor sugar. Beat well until creamy. Put into a cup 1 level teaspoon granulated gelatine, 3 tablespoons boiling water. When just lukewarm add gradually to butter and sugar (about 1 teaspoon at a time), beating well all the time.

—Mrs. H. A. Hoffmann, Tanunda

### MOCK CREAM FILLING

Put in a basin 2 ozs. butter, vanilla to taste, small pinch cream of tartar, 3 tablespoons castor sugar. Beat well until creamy. Put into a cup 1 level teaspoon granulated gelatine, 3 tablespoons boiling water, stir until gelatine dissolved, then add butter and sugar (about 1 teaspoon at a time), beating well all the time.

—Mrs. H. A. Hoffmann, Tanunda

### MOCK CREAM

Put into basin 2 ozs. butter, vanilla to taste, small pinch cream of tartar, and 3 tablespoons castor sugar. Beat well until creamy. Put 1 teaspoon granulated gelatine in a cup and add 3 tablespoons boiling water, stir until gelatine dissolved, when just lukewarm add gradually to butter and sugar, teaspoonful at a time, beating well all the time.

—Miss Hilda Liersch

### MOCK CREAM

Take 1 cup milk, 2 teaspoons arrowroot, boil till thickens, let cool, then beat 1 tablespoon sugar, 2 ozs. butter, flavour with vanilla and mix all together and spread between cake.

—Mrs. A. Rosenberg

### MOCK CREAM FILLING

Boil 1 cup milk, thicken with 1 tablespoon cornflour, allow to cool. Beat 2 ozs. butter, 2 ozs. icing sugar to a cream. Add the first mixture, a little at a time, until all is used up, beating well. Flavour with vanilla.

—Mrs. A. J. Howard

Orange: Sliced oranges (navel preferred), slightly sweetened, are also tasty for a sweet sandwich. Coffee biscuits can be used instead of bread if desired.

### ORANGE HONEY

Take juice of 2 oranges and grated rind of one, 1<sup>1</sup>/<sub>2</sub> teaspoon butter,  $\frac{1}{2}$  cup sugar, and 1 well-beaten egg. Stir until it thickens.

—Mrs. J. E. C. Plush

### PASSION FRUIT FILLING FOR SPONGE

One tablespoon gelatine,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup strained passion fruit juice, 1 cup sugar. Dissolve sugar and gelatine in water over fire, add the passion fruit juice and bring almost to boiling point. Pour into a sandwich tin the same size as the sponge sandwich. Slightly warm the tin and jelly will slip out easily. Place between the layers of sponge cake.

—Viola Kleemann, Tanunda

### PASSION FRUIT

Five ozs. icing sugar with juice of 6 passion fruit. Another way: Three ozs. icing sugar with passion fruit juice and the beaten white of 1 egg to a nice consistency.

—Mrs. J. E. C. Plush

### PINEAPPLE FILLING

One oz. flour,  $\frac{1}{2}$  cup pineapple syrup,  $\frac{1}{2}$  cup minced pineapple, 1 oz. dessicated cocoanut, 1 oz. sugar. Mix the flour and sugar together and mix to a smooth paste with pineapple syrup. Heat the remainder of the syrup and add this, then return all to the pan and bring it to the boil, keeping it well stirred; boil for a few minutes, add cocoanut and pineapple, add more sugar if required.

—Mrs. H. A. Hoffmann, Tanunda

### VANILLA CREAM FILLING

One egg yolk, 1 oz. cornflour, 1 oz. sugar, 2 ozs. butter,  $\frac{1}{2}$  cup milk, 2 tablespoons whipped cream, 2 ozs. chopped walnuts, vanilla to flavour. Mix cornflour smooth with a little milk, pour into a saucepan and add the rest of the milk, butter, sugar, and beaten yolk. Boil for 4 minutes, stirring all the time, as it burns easily. When cool add cream, walnuts, and vanilla. Put between cakes before it is quite cold.

—Mrs. Alb. Keil



## Sandwich Fillings

### BRAIN AND PARSLEY

Have the brains well cooked, skinned, and drained. Chop finely, and add half the quantity of finely chopped parsley. Pepper and salt to taste.

—Mrs. W. Habich, Nuriootpa

## BRAINS

One set brains, 1 gill thick white sauce, 1 teaspoon chopped (fine) parsley, salt and cayenne, 1 tablespoon cream. Soak and remove skins of brains, add little salt and onion, bring gently to the boil, and cook for 8 to 10 minutes. Drain, when cold cut in small pieces and mix all well together, but not to a paste.

## BEETROOT AND SARDINES

Bone and mash 1 tin sardines, mix with 1 tablespoon lemon juice, 3 tablespoons chopped pickled beetroot, 3 tablespoons mayonnaise and a little shredded lettuce. Brown bread preferred, and garnish with lettuce (shredded).

## CHEESE AND ANCHOVY

Cream 2 ozs. butter, add 2 ozs. grated cheese, 1 teaspoon vinegar, pinch cayenne, 1 teaspoon anchovy. Mix well, and spread between brown bread.

—Mrs. W. Habich, Nuriootpa

## CHICKEN SANDWICH

Four ozs. chicken (cooked), 4 ozs. tongue, 1 tablespoon mayonnaise sauce, and a few drops of anchovy essence. Chop meat finely and mix all together, spread with little mustard and garnish with cress.

## CHEESE AND CELERY

Two tablespoons cream, 4 tablespoons grated cheese, salt, and cayenne, 2 tablespoons finely minced celery. Mix all together.

## CHEESE AND WALNUT

Beat 3 ozs. butter to a cream, add 2 ozs. grated cheese, 2 tablespoons chopped walnuts. These are nicer made of brown bread.

When making curried egg sandwiches, use mayonnaise dressing to moisten instead of butter. This is an improvement and very tasty.

## DELICIOUS TOMATO

Remove seedy part from sliced tomatoes, season with salt and pepper, and then squeeze a little lemon juice over the tomato.

## EGG AND CHEESE SANDWICHES

Pass a hard-boiled egg through a sieve or gravy strainer into a basin and add a large teaspoon of butter, heaped tablespoon of grated cheese, salt, pepper. Beat the mixture until it is soft and creamy, spread on buttered bread, and thin slices of cucumber, if liked, between the sandwiches.

—A. Sobels

## EGG AND SALMON

Chop 2 hard-boiled eggs and add to contents of 1 tin of salmon (boned), mix with 1 tablespoon anchovy paste,  $\frac{1}{2}$  teaspoon salt, 1 tablespoon lemon juice, 4 tablespoons mayonnaise, spread thinly.

## FEDERAL CHEESE PASTE

Grate  $\frac{1}{2}$  lb. stale cheese, place a saucepan over the fire with a cup of sweet milk, 1 tablespoon cream (optional), 2 full tablespoons butter, 1 small teaspoon mustard, pinch of cayenne pepper, saltspoon salt. Add the cheese and bring to a quick boil, stirring occasionally, and let it simmer for  $\frac{1}{4}$  hour. Pour into small pots, and seal.

—E. M. Jacob, Rowland Flat

## LOBSTER

Four ozs. lobster, chopped finely, 1 tablespoon tarragon vinegar, 1 tablespoon cream or mayonnaise sauce. Mix well and garnish with cress or parsley.

## PASTE FOR SANDWICHES

Three red salt herrings, soaked for 2 hours and put through mincer twice, 4 eggs (beaten),  $\frac{1}{2}$  lb. butter, or 1 cup cream and  $\frac{1}{2}$  lb. butter. Boil all together for 5 minutes. Take off fire and stir now and then until cool. Bottle and cork in jars.

—Mrs. F. Juttner sen., "Paranook," Tanunda

## PEANUT RAISIN SANDWICH FILLING

To 1 tablespoon each of butter and peanut add 2 tablespoons of finely minced or chopped raisins. Blend butters and mix raisins. Spread between thin slices of wholemeal bread.

## POTTED MEAT FOR SANDWICHES

Place 1 lb. rump steak, 2 teaspoons salt, 2 teaspoons pepper, and 1 teaspoon nutmeg in a double boiler and boil for 2 hours. Then put meat through the sausage machine three times, so as to form a paste, and mix in the gravy. —Mrs. A. J. Howard



# Drinks



## COCKTAILS

(Recipes supplied by Mr. R. Buring)

The essential ingredient to all cocktails is ice. A cocktail shaker is not really necessary. An ordinary preserved fruit jar with a screw-top, supplemented with a strainer, will do just as well. An ordinary jug with a swizzle stick for stirring will answer quite well also. The ingredients measured in a cocktail



glass should be poured into the shaker in the precise order given. In every case the ice should be added last. The cocktail should be well shaken, stood a minute to frost, and shaken again, after which it should be poured out at once. If left too long the ice will all melt and dilute the mixture too much. In making hot punch, the sugar should be dissolved in boiling water, and added as a syrup.

#### **RASPBERRY COCKTAIL (Refreshing Summer Cocktail)**

Slightly crush a cup of fresh raspberries, and add 2 glasses of gin. Stand for 2 hours and strain. Add a liqueur glass of kirsch and 2 glasses of hock. Ice and shake. Put a fresh raspberry in each glass when serving.

#### **MID-SUMMER COCKTAIL**

One wineglass of fresh red currant juice. Wash a cup of raspberries and pour over them a glass of brandy and 2 glasses of gin. Add the currant juice and  $\frac{1}{2}$  glass of sirop de groseille and let stand  $\frac{1}{2}$  hour. Add a glass of sweet white wine, ice and shake. Serve with a raspberry or a small spring of currants in each glass.

#### **HI-KICK SUPREME**

Take 2 glasses Hi-Kick cocktail, a liqueur glass of gin, 4 drops Angostura bitters. Ice and shake. When serving, twist a strip of lemon rind over each glass, and hang the lemon rind over edge of the glass.

#### **BRAINDUSTER**

Take 2 glasses sherry, 1 glass Italian vermouth,  $\frac{1}{2}$  glass brandy. Shake well with ice, and garnish each glass with a strip of lemon rind.

#### **ORANGE COCKTAIL**

One and a half glasses orange juice, 1 tablespoon orange bitters, 3 glasses gin, 1 teaspoon syrup, or heaped teaspoon castor sugar, 1 glass vermouth. Chill, and shake with largish lumps of ice, so that not too much will melt. Squeeze a piece of orange peel over each glass before serving.

#### **PLAIN GIN COCKTAIL**

Pare a lemon as thinly as possible, so as not to touch the white. On the peel pour  $4\frac{1}{2}$  glasses gin, 1 heaped tablespoon castor sugar, or 1 tablespoon sugar syrup, 1 tablespoon orange bitters, 2 dashes Angostura bitters, 4 glasses finely cracked ice. Shake well and serve with strips of lemon peel in each glass.

#### **RUM COCKTAIL**

Two and a half glasses rum,  $1\frac{1}{2}$  glasses vermouth, and  $2\frac{1}{2}$  glasses orange juice. Put this in the shaker with a pinch of powdered cinnamon and cracked ice.

#### **FLYING SCOTCHMAN**

One dessertspoon orange bitters, 1 teaspoon syrup, or 1 heaped teaspoon castor sugar,  $2\frac{1}{2}$  glasses Italian vermouth, and 3 glasses Scotch whisky. Ice and shake.

#### **BAROSSA LIGHTNING**

This is a dry cocktail that is guaranteed to start off any party with a sparkle, but it has no depressing after-effects. It can be mixed for immediate use, or bottled. Four glasses gin,  $\frac{1}{2}$  glass French vermouth,  $\frac{1}{2}$  glass Italian vermouth,  $\frac{1}{2}$  glass green ginger. Ice and shake well. Serve so cold that glasses are frosted.

## **COLD PUNCH**

Take 4 nobblers rum, the juice of 4 lemons, and sweeten to taste. Serve very cold.

## **HOT RUM PUNCH**

One pint rum,  $\frac{1}{2}$  pint brandy, the peel of 1 lemon, and the peel of 1 orange, both peeled in a long thin strip. Add 1 sliced orange, 1 sliced lemon, and sugar to taste. Put into a bowl and add 3 pints boiling water. Stir well and serve.

## **LIEDERTAFEL HOT PUNCH**

Put 1 quart of claret into a saucepan with 3 oranges stuck with cloves, and bring it to a boil. Sweeten to taste, and let it stand just below boiling point for 5 minutes. Then add 1 tumbler brandy and serve very hot in a punch bowl.

## **CLARET CUP**

Put a few sticks if barley sugar into a large jug with a few slices of orange and lemon, some cherries, a sprig of mint, and some cucumber peel. Pour on to it  $\frac{1}{2}$  tumbler brandy and half that amount of curacao or any other liqueur. Stand for 6 hours. Pour in 2 bottles of claret, and stand on ice till ready to serve. Splash in a syphon of soda water, and add castor sugar to taste.

## **RUM PUNCH**

One pint rum,  $\frac{1}{2}$  pint brandy, the peel of 1 lemon and the peel of 1 orange, peeled in a long thin strip. Add 1 sliced orange, 1 sliced lemon, and sugar to taste. Put into a bowl and add 3 pints boiling water. Stir well and serve.

## **CHERRY CLARET CUP**

Crush 1 lb. cherries, cover with  $\frac{1}{2}$  bottle rum, and let stand 4 hours in a cool place. Add 2 bottles claret, 1 sliced orange, and thin peel from 1 lemon. Ice well, splash in a syphon of soda water, sweeten to taste, and serve.

# ***OTHER DRINKS***

## **APPLE CIDER**

Slice enough apples (unpeeled and uncored) to quarters to fill a two-gallon pail and cover with 2 cups of sugar. Simmer a generous handful of compressed hops in 1 quart of water for 20 minutes, then pour on apples. Fill pail with boiling water, cover with fine muslin and leave for 24 hours. Strain and bottle, adding a raisin to each bottle, and tie corks on firmly. The cider should be ready in three days in warm weather; in cool weather allow to stand a week before use. If a kerosene tin is used, double the quantity.

—M. Stiller

An excellent summer drink can be obtained by mixing two parts of lemonade with one of hock.

—Mrs. J. Obst

### CLARET CUP

One bottle claret, 2 bottles soda water, 2 bottles lemonade, 2 lemons, 2 or 3 tablespoons sugar, 2 or 3 thick slices cucumber, 1 small glass brandy, some lumps of ice. Crush the ice, put in large jug with the juice of 1 lemon, the grated rind of 1 lemon, and 1 lemon cut into thin slices. Add sugar, sliced cucumber, and claret, then soda water and lemonade. Stand on ice for a while before using.

—Mrs. U. R. Heinze, Tanunda

### CLARET OR HOCK CUP

One pint-bottle claret or hock, 2 bottles lemonade, 2 bottles soda water,  $\frac{1}{2}$  glass brandy,  $\frac{1}{2}$  cup sugar, 3 lemons (only juice).

—A. Sobels, Tanunda

### FRUIT CUP (For 50)

One cup water, 2 cups sugar, 1 cup tea infusion, 2 cups raspberry syrup, 1 quart charged water, juice of 5 lemons, juice of 5 oranges, 1 tin grated pineapple, 1 cup maraschino cherries. Make syrup of raspberry syrup, lemon and orange juice and pineapple; let stand  $\frac{1}{2}$  hour, strain, and add ice water to make  $1\frac{1}{2}$  gallons of liquid. Add cherries and charged water. Serve in punch bowl with chips of ice. This is delicious and reliable. Four bananas cut in thin slices may be used instead of cherries.

### CHERRY CUP

Take the juice of 1 tin of cherries, add more sugar if desired and the juice of 2 or 3 lemons and 1 orange. Cover and leave stand for several hours. Then strain and add a small bottle of red wine. Use with soda water as required.

### FRUIT CUP

Take 1 pineapple, 1 pear, 4 oranges, 3 peaches, 6 passion fruit, 1 handful muscatels or lexias, 6 bottles good ginger ale, sugar; mince all the fruit, sprinkle with sufficient soft or castor sugar to taste, and allow it to stand in a basin over night; pour ginger ale over fruit, stir with a wooden spoon, and drain through a jelly bag; serve very cold, if possible with ice floating on top. Any other fruits may be substituted.

### GLÜH-WEIN (Excellent Light Drink for Parties)

Pour 1 gallon of boiling water into a bowl containing about 15 cloves and a little whole cinnamon. Then add 4 cups of sugar; stir well. Add  $\frac{1}{2}$  gallon claret and 1 lemon sliced into small pieces. Serve hot in glasses or cups. Be sure to place a spoon in the glass to prevent breaking, if served this way.

—W. Schulz, Tanunda

### GRAPE FRUIT AND ORANGE CUP

Extract the juice from 1 grape fruit and 2 oranges, add to it 1 or 2 tablespoons sugar or sugar syrup, and leave to stand 1 hour. When ready to serve, add 1 pint cold boiled water, 1 pint ginger ale, and some crushed ice. Garnish with sprigs of mint and thin slices of orange.

### GINGER BEER WITH COLD WATER

Ingredients: One gallon water, 1 lb. sugar, 1 tablespoon yeast, whites of 2 eggs, 1 dessertspoon cream of tartar, 1 teaspoon tartaric acid, 1 dessertspoon ground ginger. Allow to stand for 2 hours. Bottle and cork tightly. A little essence of lemon may be added if liked. Ready to drink in three days.

—Mrs. Alb. Hoffmann, Tanunda

### GINGER BEER

Two gallons cold water, 2 lbs. sugar, 2 ozs. cream of tartar, 1 oz. ground ginger,  $\frac{1}{2}$  teaspoon essence of lemon, 2 tablespoons yeast, white of 1 egg (well beaten). Stir well and allow to stand over night (or 12 hours); strain and bottle; corks must be tied down. Ready to use in two or three days.

—Mrs. S. O. Smith, "The Bungalow," Angaston

### GRAPE JUICE

(Can be made with logan or any other berries)

Mince fruit and stand in a cool place to ferment (may be used without fermenting), strain; to 1 lb. of juice allow 1 lb. sugar (the sugar must be boiled separately), to each lb. of sugar allow 1 small cup water, boil until the last drop falls flat from the spoon, add to fruit juice and boil  $\frac{1}{2}$  hour. Skim froth off well and then bottle and seal tightly. —Mrs. F. F. Rothe, Tanunda

### HOME-MADE O.T.

Forty chillies, 12 cloves, 4 cups sugar, 2 quarts water, 1 teaspoon tartaric acid. Boil for  $\frac{1}{2}$  hour, strain, and when cold, add 1 teaspoon essence of lemon. —Mrs. Alec. Cockburn, Rose Park

### LEMON FIZZ

Extract the juice of 3 lemons and pour into a large bowl together with the grated rind of one. Add 1 lb. sugar and 1 teaspoon each of citric and tartaric acids; pour over 3 pints of boiling water; stir well and strain into bottles. This may be diluted with half the quantity of cold water.

—Mrs. H. O. Marks, Swan Reach

### LEMON SQUASH

Squeeze 1 lemon and strain the juice, add sugar to taste, and enough water as desired for a drink. To every  $\frac{1}{2}$  glass of lemon squash add  $\frac{1}{2}$  teaspoon (or a little more) of fruit salts.

—Miss A. L. Schiller, "Hill View," Tanunda

### LEMON SYRUP

One oz. tartaric acid, 2 lbs. sugar, 1 quart boiling water, 45 drops essence of lemon. Pour boiling water over acid and sugar. Add essence of lemon when cold.

—Mrs. W. E. Heuzenroeder

### LEMON SYRUP

One and a half lbs. sugar, 2 teaspoons citric acid,  $\frac{1}{2}$  teaspoon essence of lemon. Pour on this 1 quart of boiling water.

—Miss Rita M. Naismith

### ORANGEADE

Cut 4 juicy oranges into thin rounds, remove pips and place rounds in a salad bowl. Sprinkle with a generous quantity of castor sugar, then pour over 3 pints cold water. Stir well; leave for an hour or so, then serve. —Mrs. H. O. Marks, Swan Reach

### PINEAPPLE SHERBET

Cut a pineapple into thin slices and chop rather coarsely; place in a suitable vessel, and pour over 4 pints cold water; add the juice of 2 lemons and sugar to taste, then stir well and strain.

—Mrs. H. O. Marks, Swan Reach

### RASPBERRY SYRUP

Six lbs. sugar, 2 ozs. tartaric acid, 3 quarts boiling water. Pour boiling water over sugar and acid, and stir until sugar is dissolved. When cool, add a bottle of raspberry vinegar.

—Mrs. M. Rechner, Tanunda

### RASPBERRY VINEGAR

Three pints water, boil with 3 lbs. sugar; let it get cool, then add 1 large cup vinegar, 2 tablespoons essence of raspberry. 1 tablespoon cochineal.

—A. Heidenreich



## Sweets

### ALMOND TOFFEE

Two cups sugar,  $\frac{1}{2}$  cup water, 1 eggspoon cream of tartar,  $\frac{1}{2}$  lb. blanched almonds. Put sugar and water into a greased pot. When boiling, add cream of tartar and almonds. Boil till toffee cracks when dropped into cold water. Pour into a greased tin and leave to set. To be kept in air-tight tin.

—Miss M. Haines, St. Peters

### BUTTER SCOTCH

One lb. sugar,  $1\frac{1}{2}$  ozs. butter,  $\frac{1}{2}$  cup cold water. Melt butter in saucepan, add water and sugar, boil 20 minutes, but do not stir.

—Mrs. M. Rechner, Tanunda

### CARAMELS

One cup cream, 2 teaspoons brown sugar, and 1 oz. butter. Mix the cream, sugar, and butter well together, and boil them in an enamel saucepan, stirring all the time with a wooden spoon. The mixture should boil for 7 minutes, and then be poured into a basin, which has been rinsed out with cold water, and left wet. Stir the caramel until it becomes quite thick. It should be poured into a buttered tin or plate to set, but before it is quite cold mark it carefully into squares.

—Mrs. A. Schwartzkopff, Rowland Flat

### CARAMELS

One cup sugar,  $\frac{1}{2}$  cup cream, 1 tablespoon honey,  $\frac{1}{2}$  cup boiling water, pièce butter. Put all except cream and butter into saucepan, stir well and boil until candy forms when dropped into cold water; add cream and butter and stir continually until it almost hardens in cold water. Pour in greased dish.

—Mrs. F. F. Rothe, Tanunda

### COCOANUT CREAM

Take 4 cups sugar, 4 tablespoons cocoanut, 1 cup milk. Boil 20 minutes. Take off fire and beat until creamy, pour half on to a wet soup plate, colour the other half pink and pour on top. When cold cut in squares.

—Miss Rita M. Naismith

### **COCOANUT CANDY**

Two cups sugar,  $\frac{1}{2}$  cup water, 2 teaspoons cream of tartar, 2 drops vanilla, boil for 5 to 10 minutes, put in the cocoanut and then stir until white.

—Miss S. Wundke

### **COCOANUT LOLLIES**

Two cups sugar,  $\frac{1}{2}$  cup milk,  $\frac{3}{4}$  cup cocoanut. Boil 5 minutes, pour out and stir until it creams. When cold cut in squares.

—Mrs. M. Rechner, Tanunda

### **CHOCOLATE CARAMELS**

Two teacups brown sugar, 1 teacup treacle,  $\frac{1}{2}$  teacup Cadbury's chocolate (grated), 2 ozs. fresh butter. Place the sugar in the saucepan with the treacle, put it on the side of the fire to dissolve slowly, stirring it gently. Add the grated chocolate and butter, continue stirring until dissolved. Boil for about 15 to 20 minutes, then pour into the shallow buttered tins to the depth of half an inch; mark in squares and cut up before it gets too hard.

—Miss A. L. Schiller, "Hill View," Tanunda

### **CREME DE MENTHE JUBES**

Boil 1 cup sugar, 1 cup water, pinch citric acid, and 2 dessertspoons Davis gelatine for  $\frac{1}{2}$  hour, then allow to cool. Add 1 teaspoon essence of peppermint and enough green colouring to give the mixture a bright green appearance. Mix well and pour into greased tin, allow to set. Cut in squares and roll in crystal sugar.

—Mrs. J. Obst

### **FRENCH COCOANUTS**

Three cups sugar,  $\frac{3}{4}$  cup milk, 1 cup dessicated cocoanut, 1 teaspoon butter, 1 teaspoon cocoa, pinch cream of tartar. Method: Boil all together for 5 minutes evenly, then take the saucepan off the fire and place it into cold water; stir until creamy. Pour into a buttered plate and when nearly cold cut into cubes.

—Miss F. Mann, Tanunda

### **HOME-MADE FRUIT SALTS**

Take  $\frac{1}{2}$  lb. each of the following: cream of tartar, carb. soda, tartaric acid; add 1 oz. magnesia. Mix together with sugar and epsom salts to suit.

—Mrs. Ed. Offe

### **HONEY TOFFEE**

One cup honey, 1 cup almonds (chopped), 1 cup sugar, 1 tablespoon butter. Boil all together 20 minutes. Butter a tin plate, sprinkle with cocoanut and pour mixture in. When hard break with a hammer.

—Miss Rita M. Naismith

### **HONEYCOMB TOFFEE**

Four tablespoons sugar, 2 tablespoons golden syrup, 1 teaspoon carb. soda. Boil sugar and syrup for 7 minutes. Take off fire and add soda. Mix well and pour into buttered dish. Use a large saucepan, as this quantity will fill two soup plates.

—Miss Rita M. Naismith

### MARSHMALLOWS

One cup sugar, 1 tablespoon Davis powdered gelatine,  $\frac{1}{2}$  cup hot water, pinch salt, and a few drops vanilla essence. After the gelatine has soaked for 5 minutes in half the hot water place the remaining water with the sugar in a saucepan and boil until a little dropped in cold water forms a lump. Add the gelatine, stir, and leave till nearly cold. Add essence and salt and beat till mixture is stiff and white. Pour into tin thickly dusted with icing sugar. When cold cut in cubes. Can also be coloured pink and chopped nuts added.

—Miss Rita M. Naismith

### PEPPERMINT CREAMS

Break into a bowl the white of 1 egg, add to it an equal quantity of cold water, then stir in enough icing sugar to make a firm paste. Flavour with peppermint essence. Roll out, cut into rounds or any fancy shapes and place on waxed paper to dry.

—Miss Rita M. Naismith

### SWISS MILK TOFFEE

Moisten an enamelled saucepan, add 2 ozs. butter,  $1\frac{1}{2}$  teaspoons golden syrup, 1 lb. sugar. When these are melted, stir in a small tin of Swiss milk, boil for 20 minutes. Take off the fire and stir in 2 teaspoons vanilla. Pour in a buttered dish and score into squares when nearly cold.

—Miss A. Auricht, Tanunda

### TOFFEE

One cup sugar, 1 tablespoon water, 1 tablespoon vinegar. Stir till it boils; must not stir when it comes to a boil. Test by putting a little in water; if it hardens, pour out in well-buttered dishes.

—G. E. Thomas, Fullarton Estate

### TOFFEE

One cup water, 2 cups sugar, 1 dessertspoon vinegar. Butter saucepan well and do not stir. Boil until some in cold water becomes brittle and until brown. Add dates, figs, and almonds.

—Mrs. M. Rechner, Tanunda

### TURKISH DELIGHT

Two ozs. gelatine, light weight in breakfast cup of water; soak for 20 minutes, then add 1 cup boiling water and 2 lbs. sugar; boil 5 minutes, then add  $1\frac{1}{2}$  teaspoons citric acid and flavour with fruit-essence. Pour into tins which have been dipped in cold water. Next day cut into small squares and roll in castor sugar.

—Miss Clarrie Clayton, Robe Terrace, Medindie

—Mrs. W. Barlow, Exeter

# Invalid Cookery



## BARLEY WATER

Wash 2 ozs. pearl barley, place in a pan with 2 pints cold water, and simmer gently for  $\frac{1}{2}$  hour. Remove from the stove, and add the finely grated rind of half a lemon and 1 tablespoon sugar. Strain into a large jug and allow to cool before serving.

—Mrs. H. O. Marks, Swan Beach

## BARLEY WATER

Put 2 tablespoons pearl barley in a cup of boiling water, and let simmer in a double vessel for a few minutes; drain, and add 2 quarts boiling water; if liked, add a few figs and stoned raisins chopped fine. Cook slowly until reduced one half; strain, add sugar to taste and a little lemon juice.

—Mrs. U. R. Heinze, Tanunda

## CUP CUSTARD FOR INVALIDS

To 1 egg (well beaten) add  $\frac{1}{2}$  tablespoon sugar; put in cup, and fill with milk, stirring all together. Set the cup in a basin of hot water and bake in oven until just set. Serve from the cup; may be flavoured with vanilla or a little grated nutmeg.

—Mrs. U. R. Heinze, Tanunda

## EGG-NOG

Beat well together yolk of 1 egg and 1 teaspoon sugar; add  $\frac{1}{2}$  cup warm milk or water and  $\frac{1}{2}$  teaspoon brandy (if at hand); stir lightly and serve.

—Mrs. U. R. Heinze, Tanunda

## OATMEAL GRUEL

Into 1 pint boiling water stir 1 tablespoon oatmeal, boil for about  $\frac{1}{2}$  hour, strain through a sieve, add a pinch of salt, and little milk and sugar to sweeten.

—Mrs. U. R. Heinze, Tanunda

## RAW BEEF TEA

Half lb. raw beef, best rump steak, free from fat, chop it up finely, pour over it  $\frac{1}{2}$  pint cold (soft) water, add a pinch of salt; stir it and let it stand 3 hours, then strain it, pressing the meat well; to be taken cold. Note: It must only be made in small quantities; very useful in cases of extreme exhaustion, and can be taken by young children when the stomach will retain nothing else.

—Mrs. U. R. Heinze, Tanunda

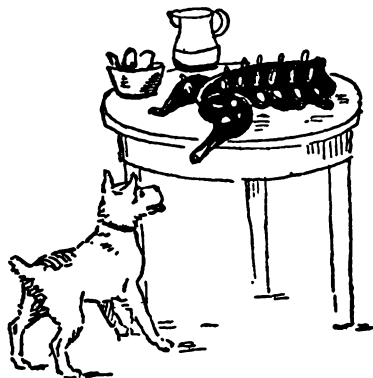
## WHITE OF EGG AND WATER

Stir well the white of an egg into a cup of warm water as can be used without coagulating the egg; good for infants with weak digestion and unable to take milk.

—Mrs. U. R. Heinze, Tanunda



# Miscellaneous



## GRAVY THAT WILL KEEP

Melt 2 ozs. butter in a saucepan and stir it briskly until it turns quite brown, but not burnt. Mince 1 dessertspoon parsley and throw it in, then add 1 tablespoon vinegar and pepper and salt to taste. Simmer a minute or two, then store in air-tight jar. This is especially nice with fish, and it will keep for weeks in winter.

—Mrs. B. Krieg

## BLACK JACK TO DARKEN GRAVY

Put 1 cup of sugar in a saucepan on the stove until its gets quite dark. Let cool, then add 1 cup of water. Let stand until thin. Put into bottles and cork.

—Mrs. M. E. Heuzenroeder, Tanunda

## FRUIT SALTS

Mix thoroughly  $\frac{1}{4}$  lb. each cream of tartar, tartaric acid, carb. soda, white sugar, epsom salts, and 1 oz. magnesia. Cork securely and keep in a dry place.

—Miss S. Wundke, Tanunda

## FRUIT SALTS

One oz. cream of tartar, 2 ozs. tartaric acid, 2 ozs. epsom salts, 2 ozs. bi-carbonate of soda, 2 ozs. citrate magnesia, 4 ozs. confectioner's sugar. All rolled to a powder and mix thoroughly.

—Mrs. M. Auricht, Tanunda

## TO RENEW SATIN SHOES

Half teaspoon eucalyptus on a rag, rubbed into satin shoes will make them look like new.

—Mrs. U. B. Heinze, Tanunda

## TO REMOVE INK STAINS ON CARPET

Sop up as much as possible with blotting paper, then apply milk with a rag, changing milk when dirty. When ink is removed, wash with ammonia and water, and the stain will vanish.

—Mrs. U. B. Heinze, Tanunda

### **TO REMOVE SOOT FROM CARPET**

If soot should fall on the carpet, cover it thickly with salt. The salt and soot can then be swept up without damaging it.  
—Mrs. U. R. Heinze, Tanunda

### **TO CLEAN SUITS, ETC.**

A piece of flannel or cloth moistened with turpentine is very useful for cleaning suits, and will also remove any shiny surface. Hang on line for a few minutes. —Mrs. U. R. Heinze, Tanunda

### **TO PRESERVE LEMON PEEL**

Have some halves of lemons, soak in slightly salted water for three days, drain and boil in clean water until soft. Make a syrup by boiling 2 cups of sugar, 1 cup of water for 5 minutes. Put the peel, which has been drained, again in basin; pour the syrup over it; leave it for five to six days, then strain off the syrup and boil it up; next put the peel into the boiling syrup and boil till it looks clear; spread the peel on a dish, sprinkle with fine sugar, allow to dry in cool oven or sunshine.

—Mrs. A. A. Kuchel

### **SELF-RAISING FLOUR**

Eight lbs. plain flour, 4 ozs. cream of tartar, 2 ozs. soda. Sift all ingredients together three times.

—Addie E. Smith, "Warrakoo," via Renmark

### **HINTS**

When boiling split pea soup always add a slice of bread; this prevents the peas from sinking to the bottom of the saucepan.

—Miss Mavis Obst, Rowland Flat

Take 4 cups water and 2 tablespoons methylated spirits for washing mirrors.

—Mrs. J. Obst

### **TO MAKE SELF-RAISING FLOUR**

Eight lbs. flour, 4 ozs. cream of tartar, 2 ozs. carb. soda. Put through sifter several times, and put in an air-tight tin.

—Mrs. L. Wallent

### **AN EXCELLENT METHOD FOR SALTING MEAT**

Bring half kerosene bucket of water to the boil. Then add 6 cups salt, 1 cup sugar, and  $\frac{1}{2}$  teaspoon saltpetre. Stir until this is dissolved, then drop in the meat to be salted. Allow to boil 5 minutes; remove from fire and leave in brine till required. This recipe has been successfully used for many years.

—Addie E. Smith, "Warrakoo," via Renmark

### **PRESERVED BUTTER**

Saltpetre and white sugar of each 1 lb., best salt 2 lbs., all in a fine powder. Mix thoroughly and add 1 oz. of this to every lb. of fresh butter, and thoroughly incorporate them together. The butter thus prepared is next to be lightly pressed into clean earthenware vessels, so as to leave no vacuities. The butter does not taste well before it has stood three or four weeks, after which it acquires a rich marrow-like flavour, which belongs to no other butter. An excellent means to protect the butter from

air consists in filling pot to within an inch of the top, then lay on it some salt to the thickness of quarter to half an inch, and lastly cover each pot with a plate or slate. The salt absorbs water, and in time changes into brine, which forms an air-tight layer on the top of the butter, and can be poured off by simply turning the pot on one side. —Mrs. G. Nitschke, Tanunda

### EXCELLENT FOR RHEUMATISM

Four ozs. sulphur, 2 ozs. cream of tartar, 2 ozs. carb. soda, 2 ozs. epsom salts, 1 oz. powdered magnesia. Mix well in a dry state, and bottle. Keep well corked and take 1 teaspoonful in a little milk at bedtime. —Mrs. F. Salter

### FOR RHEUMATOID ARTHRITIS

Boil together 1 bottle of Gilbey's best dry gin and 2 table-spoons sulphur for 5 minutes. (Keep the lid on the saucepan as much as possible to avoid evaporation, but do not let the gin boil over.) Replace in bottle and fill with water. Dose: First day, 1 tablespoon three times; second day, 1 tablespoon twice, and then continue with 1 tablespoon per day. Also take 1 teaspoon sulphur mixed with 2 teaspoons treacle twice per week. In many cases one or two bottles of this remedy will give relief; but a sufferer of years' standing requires more.

—Addie E. Smith, "Warrakoo," via Renmark

### RELIABLE CURE FOR CROUP

Mix together 1 dessertspoon methylated spirits, 2 dessertspoons vinegar, 3 dessertspoons water. Dip a small piece of flannel in this liquid and wrap around throat. Then cover with a dry strip. This gives almost immediate relief.

—Addie E. Smith, "Warrakoo," via Renmark

### A GOOD HOUSEHOLD CLEANSER

Break up a cake of sand soap until all the lumps are removed, then mix thoroughly with 2 pkts. of Lux. Put into basin and add 3 cups boiling water, keeping well stirred till almost cool, then pour into tins ready for use. —Mrs. B. Krieg

### SIMPLE LAUNDRY SOAP

One lb. resin, 6 lbs. fat, 2 ozs. borax, 12 pints water. Boil for  $\frac{1}{2}$  hour. Remove from fire and add gradually 1 lb. caustic soda, stirring well or it boils over. Set aside to harden. Next morning cut into bars. Ready in about four weeks.

—Mrs. H. O. Marks, Swan Reach

### SOAP

Ten pints water, 6 lbs. fat,  $\frac{1}{2}$  lb. resin, 1 lb. caustic soda, 1 pkt. (small) Lux, 2 tablespoons borax (powdered). Mix well together and boil till thickens like honey. —Mrs. F. F. Rothe, Tanunda

### HOME-MADE LAUNDRY SOAP

Into a petrol or kerosene tin put 2 gallons of cold water and place on the fire. Add 6 lbs. clarified fat,  $\frac{1}{2}$  lb. resin, 1 tin caustic soda, and 1 tablespoon borax. Boil all together slowly until it thickens, and add 1 large pkt. of Lux,  $\frac{1}{2}$  bottle cloudy ammonia. Boil about 2 hours. Remove from fire and leave till next day, then cut into bars. —Mrs. B. Krieg

### HOME-MADE SOAP

Six lbs. clean fat, 1 lb. caustic soda, large pkt. Lux, 2 gallons water, 6 lbs. resin,  $\frac{1}{2}$  lb. borax. Method: Put all ingredients in petrol tin with water and boil about  $1\frac{1}{2}$  hours from the time it starts boiling, stir and watch carefully, as it boils over very easily; lastly, just before taking off the fire, add  $\frac{1}{2}$  cup kerosene; then pour into cut-down kerosene tins and leave till next day; turn out and cut into bars; it can be used at once, but becomes more firm if left a few weeks.

—Mrs. P. Heinrich

### HOME-MADE SOAP

Six and a half lbs. fat, 1 lb. caustic soda,  $\frac{1}{2}$  lb. resin,  $\frac{1}{2}$  lb. borax, 2 gallons water. Boil together for 2 hours. Remove from the fire and add  $\frac{1}{2}$  cup of kerosene. Stir well with a stick or poker. Wet a cloth and line a box, pour in the mixture, and put away to set. Next day cut into bars and leave to dry.

—Mrs. A. W. Sleader, "Glenview," Angaston

### SPRING TONIC

Cut up 5 stalks rhubarb, slice 4 lemons, and take 1 teaspoon cream of tartar, 1 cup sugar. Place all in a jug and cover with boiling water. When cold, strain and add  $\frac{1}{2}$  glass cold water to  $\frac{1}{2}$  glass syrup. This is a splendid spring medicine, useful in cases of skin eruption. One wineglass of the syrup three times a day.

—Mrs. Will. Hage, Tanunda

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## NOTES



# Orlando Moussec. Naturally Fermented.

